

# Oatmeal Stout

---

- Gravity **11.9 BLG**
- ABV **4.8 %**
- IBU **28**
- SRM **30.3**
- Style **Oatmeal Stout**

## Batch size

- Expected quantity of finished beer **15 liter(s)**
- Trub loss **6 %**
- Size with trub loss **15.9 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **19.1 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **13.3 liter(s)**
- Total mash volume **17.1 liter(s)**

## Steps

- Temp **67 C**, Time **60 min**
- Temp **78 C**, Time **10 min**

## Mash step by step

- Heat up **13.3 liter(s)** of strike water to **73.7C**
- Add grains
- Keep mash **60 min** at **67C**
- Keep mash **10 min** at **78C**
- Sparge using **9.6 liter(s)** of **76C** water or to achieve **19.1 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	pale ale Viking Malt	2.83 kg (74.7%)	79 %	8
Grain	płatki owsiane	0.33 kg (8.7%)	65 %	3
Grain	karmelowy 300 - Viking Malt	0.3 kg (7.9%)	70 %	300
Grain	jęczmień prażony Viking Malt	0.33 kg (8.7%)	70 %	1000

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Junga (PL) - granulata	15 g	60 min	12.5 %

## Yeasts

Name	Type	Form	Amount	Laboratory
US-05	Ale	Dry	11.5 g	---