

Oatmeal Stout

- Gravity **12.4 BLG**
- ABV **5 %**
- IBU **20**
- SRM **28.7**
- Style **Oatmeal Stout**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.3 liter(s)**

Mash information

- Mash efficiency **60 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **18.6 liter(s)**
- Total mash volume **24.8 liter(s)**

Steps

- Temp **67 C**, Time **60 min**
- Temp **72 C**, Time **10 min**
- Temp **76 C**, Time **0 min**

Mash step by step

- Heat up **18.6 liter(s)** of strike water to **74.8C**
- Add grains
- Keep mash **60 min** at **67C**
- Keep mash **10 min** at **72C**
- Keep mash **0 min** at **76C**
- Sparge using **12.9 liter(s)** of **76C** water or to achieve **25.3 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|------------------------|----------------|-------|------|
| Grain | Castle Pale Ale | 4.5 kg (72.6%) | 80 % | 8 |
| Grain | Weyermann Caramunich 3 | 0.5 kg (8.1%) | 76 % | 150 |
| Grain | Jęczmień palony | 0.1 kg (1.6%) | 55 % | 985 |
| Grain | Czekoladowy | 0.1 kg (1.6%) | 60 % | 1200 |
| Grain | Płatki owsiane | 0.8 kg (12.9%) | 85 % | 3 |
| Grain | Carafa III | 0.2 kg (3.2%) | 70 % | 1034 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|-------------------|--------|--------|------------|
| Boil | Lublin (Lubelski) | 50 g | 45 min | 4 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|-------|------|------|--------|------------|
| US-05 | Ale | Dry | 10 g | FERMENTIS |

Extras

| Type | Name | Amount | Use for | Time |
|------|------|--------|---------|------|
|------|------|--------|---------|------|

| | | | | |
|--------|-----------|-----|------|--------|
| Fining | Whirlfloc | 2 g | Boil | 10 min |
|--------|-----------|-----|------|--------|