

# 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
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Fining	Whirlfloc	2 g	Boil	10 min
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