

Oatmeal stout

- Gravity **14 BLG**
- ABV **5.8 %**
- IBU **30**
- SRM **32.8**
- Style **Oatmeal Stout**

Batch size

- Expected quantity of finished beer **13 liter(s)**
- Trub loss **5 %**
- Size with trub loss **13.7 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **16.4 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **8.4 liter(s)**
- Total mash volume **11.2 liter(s)**

Steps

- Temp **62 C**, Time **10 min**
- Temp **72 C**, Time **80 min**
- Temp **78 C**, Time **10 min**

Mash step by step

- Heat up **8.4 liter(s)** of strike water to **69C**
- Add grains
- Keep mash **10 min** at **62C**
- Keep mash **80 min** at **72C**
- Keep mash **10 min** at **78C**
- Sparge using **10.8 liter(s)** of **76C** water or to achieve **16.4 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|---------|---------------------|-----------------|-------|------|
| Grain | Strzegom Pale Ale | 2.37 kg (69.9%) | 79 % | 6 |
| Grain | Carafa III | 0.12 kg (3.5%) | 70 % | 1200 |
| Grain | Chocolate Malt (UK) | 0.3 kg (8.8%) | 73 % | 887 |
| Adjunct | Płatki owsiane | 0.6 kg (17.7%) | 85 % | 3 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|---------|--------|----------|------------|
| Boil | Magnum | 10 g | 30 min | 15.5 % |
| Boil | Fuggles | 30 g | 15 min | 4.5 % |
| Dry Hop | Fuggles | 15 g | 7 day(s) | 4.5 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|------|------|------|--------|------------|
| us4 | Ale | Dry | 6.5 g | --- |