

# 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	---