

## Oatmeal Stout 4.0

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- Gravity **15 BLG**
- ABV **6.2 %**
- IBU **37**
- SRM **31.3**
- Style **Oatmeal Stout**

### Batch size

- Expected quantity of finished beer **11 liter(s)**
- Trub loss **5 %**
- Size with trub loss **12.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **20 %/h**
- Boil size **14.9 liter(s)**

### Mash information

- Mash efficiency **82 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **8.7 liter(s)**
- Total mash volume **11.6 liter(s)**

### Steps

- Temp **68 C**, Time **75 min**
- Temp **78 C**, Time **5 min**

### Mash step by step

- Heat up **8.7 liter(s)** of strike water to **76C**
- Add grains
- Keep mash **75 min** at **68C**
- Keep mash **5 min** at **78C**
- Sparge using **9.1 liter(s)** of **76C** water or to achieve **14.9 liter(s)** of wort

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Weyermann - Pale Ale Malt	2 kg (69.2%)	85 %	7
Grain	Platki owsiane	0.5 kg (17.3%)	85 %	3
Grain	Caraaroma	0.05 kg (1.7%)	78 %	400
Grain	Castle Cafe	0.02 kg (0.7%)	75.5 %	480
Grain	Special B Malt	0.045 kg (1.6%)	65.2 %	315
Grain	Carafa II	0.03 kg (1%)	70 %	812
Grain	Jęczmień palony	0.03 kg (1%)	55 %	985
Grain	Briess - Black Malt	0.05 kg (1.7%)	55 %	985
Grain	Carafa III	0.15 kg (5.2%)	70 %	1034
Grain	Weyermann - Chocolate Wheat	0.017 kg (0.6%)	74 %	788

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	lunga	20 g	60 min	10 %

### Yeasts

Name	Type	Form	Amount	Laboratory
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WLP001 - California Ale Yeast	Ale	Liquid	150 ml	White Labs
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### Extras

Type	Name	Amount	Use for	Time
Fining	Mech irlandzki	3 g	Boil	10 min