

# Oatmeal stout

- Gravity **13.6 BLG**
- ABV **5.6 %**
- IBU **25**
- SRM **35.9**
- Style **Oatmeal Stout**

## Batch size

- Expected quantity of finished beer **22 liter(s)**
- Trub loss **0 %**
- Size with trub loss **22 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **26.6 liter(s)**

## Mash information

- Mash efficiency **85 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **18.6 liter(s)**
- Total mash volume **23.9 liter(s)**

## Steps

- Temp **68 C**, Time **90 min**
- Temp **76 C**, Time **10 min**

## Mash step by step

- Heat up **18.6 liter(s)** of strike water to **74.8C**
- Add grains
- Keep mash **90 min** at **68C**
- Keep mash **10 min** at **76C**
- Sparge using **13.3 liter(s)** of **76C** water or to achieve **26.6 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	4 kg (75.5%)	80 %	5
Grain	Słód owsiany Fawcett	0.5 kg (9.4%)	61 %	5
Grain	Strzegom Karmel 600	0.3 kg (5.7%)	68 %	601
Grain	Jęczmień palony	0.2 kg (3.8%)	55 %	985
Grain	Strzegom Barwiący	0.3 kg (5.7%)	68 %	1300

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	20 g	30 min	10 %
Aroma (end of boil)	Sybilla	30 g	15 min	3.5 %
Aroma (end of boil)	Oktawia	30 g	5 min	7.1 %
Boil	lunga	30 g	0 min	11 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale S-04	Ale	Dry	11 g	Safale