

Oatmeal Stout

- Gravity **15 BLG**
- ABV **6.2 %**
- IBU **29**
- SRM **49.2**
- Style **Oatmeal Stout**

Batch size

- Expected quantity of finished beer **12 liter(s)**
- Trub loss **5 %**
- Size with trub loss **12.6 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **15.2 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **11.4 liter(s)**
- Total mash volume **15.2 liter(s)**

Steps

- Temp **66 C**, Time **20 min**
- Temp **73 C**, Time **40 min**

Mash step by step

- Heat up **11.4 liter(s)** of strike water to **73.7C**
- Add grains
- Keep mash **20 min** at **66C**
- Keep mash **40 min** at **73C**
- Sparge using **7.6 liter(s)** of **76C** water or to achieve **15.2 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	1.5 kg (39.5%)	81 %	4
Grain	Simpsons - Maris Otter	0.7 kg (18.4%)	81 %	6
Grain	Simpsons - Golden Naked Oats	0.5 kg (13.2%)	73 %	20
Grain	Oats, Flaked	0.2 kg (5.3%)	80 %	2
Grain	Biscuit Malt/Cookie	0.25 kg (6.6%)	79 %	45
Grain	Simpsons - Chocolate Malt	0.2 kg (5.3%)	73 %	1200
Grain	Jęczmień palony	0.45 kg (11.8%)	55 %	985

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Challenger	25 g	60 min	7 %

Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Slant	150 ml	Fermentis