

# Oatmeal stout

- Gravity **15 BLG**
- ABV **6.2 %**
- IBU **34**
- SRM **42.3**
- 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 **70 min**
- Evaporation rate **10 %/h**
- Boil size **15.4 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **11 liter(s)**
- Total mash volume **14.7 liter(s)**

## Steps

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

## Mash step by step

- Heat up **11 liter(s)** of strike water to **76C**
- Add grains
- Keep mash **75 min** at **68C**
- Keep mash **5 min** at **78C**
- Sparge using **8.1 liter(s)** of **76C** water or to achieve **15.4 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Simpsons - Maris Otter	2.4 kg (65.4%)	81 %	6
Grain	Płatki owsiane	0.35 kg (9.5%)	85 %	3
Grain	Fawcett - Crystal	0.25 kg (6.8%)	70 %	160
Grain	Biscuit Malt	0.2 kg (5.4%)	79 %	50
Grain	Strzegom Czekoladowy ciemny	0.2 kg (5.4%)	68 %	1200
Grain	Fawcett - Pszeniczny Czekoladowy	0.15 kg (4.1%)	73 %	1001
Grain	Jęczmień palony	0.12 kg (3.3%)	55 %	985

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Magnum	10 g	60 min	11.5 %
Boil	Magnum	10 g	30 min	11.5 %

## Yeasts

Name	Type	Form	Amount	Laboratory
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WLP002 - English Ale Yeast	Ale	Slant	100 ml	White Labs
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