

# Oatmeal Stout

- Gravity **13.8 BLG**
- ABV **5.7 %**
- IBU **35**
- SRM **44**
- 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 **70 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **11.3 liter(s)**
- Total mash volume **15 liter(s)**

## Steps

- Temp **68 C**, Time **60 min**

## Mash step by step

- Heat up **11.3 liter(s)** of strike water to **76C**
- Add grains
- Keep mash **60 min** at **68C**
- Sparge using **7.7 liter(s)** of **76C** water or to achieve **15.2 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	2.3 kg (61.3%)	80 %	5
Grain	Słód owsiany Fawcett	0.4 kg (10.7%)	61 %	5
Grain	Płatki owsiane	0.2 kg (5.3%)	85 %	3
Grain	Caraaroma	0.2 kg (5.3%)	78 %	400
Grain	Abbey Malt Weyermann	0.2 kg (5.3%)	75 %	45
Grain	Carafa III	0.12 kg (3.2%)	70 %	1034
Grain	Strzegom Czekoladowy 1200	0.25 kg (6.7%)	68 %	1202
Grain	Jęczmień palony	0.08 kg (2.1%)	55 %	985

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	lunga	18 g	60 min	11 %

## Yeasts

Name	Type	Form	Amount	Laboratory
us-05	Ale	Slant	150 ml	fermentis