

Oatmeal Stout

- Gravity **13.8 BLG**
- ABV **5.7 %**
- IBU **32**
- SRM **38.7**
- Style **Oatmeal Stout**

Batch size

- Expected quantity of finished beer **21 liter(s)**
- Trub loss **5 %**
- Size with trub loss **22.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **26.5 liter(s)**

Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **16.5 liter(s)**
- Total mash volume **22 liter(s)**

Steps

- Temp **66 C**, Time **90 min**

Mash step by step

- Heat up **16.5 liter(s)** of strike water to **73.7C**
- Add grains
- Keep mash **90 min** at **66C**
- Sparge using **15.5 liter(s)** of **76C** water or to achieve **26.5 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|-----------------------------|----------------|-------|------|
| Grain | Viking Pale Ale malt | 3 kg (54.5%) | 80 % | 5 |
| Grain | Strzegom Monachijski typ II | 1 kg (18.2%) | 79 % | 22 |
| Grain | Płatki owsiane | 0.8 kg (14.5%) | 85 % | 3 |
| Grain | Strzegom Barwiący | 0.35 kg (6.4%) | 68 % | 1400 |
| Grain | Strzegom Czekoladowy ciemny | 0.35 kg (6.4%) | 68 % | 1000 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|--------------------|--------|--------|------------|
| Boil | East Kent Goldings | 60 g | 90 min | 4.7 % |
| Boil | East Kent Goldings | 10 g | 10 min | 4.7 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|-------------|------|------|--------|------------|
| Safale S-04 | Ale | Dry | 11.5 g | Safale |