

Oatmeal stout

- Gravity **13.3 BLG**
- ABV **5.5 %**
- IBU **40**
- SRM **36.9**
- Style **Oatmeal Stout**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **75 min**
- Evaporation rate **10 %/h**
- Boil size **25.9 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **16 liter(s)**
- Total mash volume **21.4 liter(s)**

Steps

- Temp **67 C**, Time **75 min**
- Temp **72 C**, Time **3 min**
- Temp **78 C**, Time **5 min**

Mash step by step

- Heat up **16 liter(s)** of strike water to **74.8C**
- Add grains
- Keep mash **75 min** at **67C**
- Keep mash **3 min** at **72C**
- Keep mash **5 min** at **78C**
- Sparge using **15.2 liter(s)** of **76C** water or to achieve **25.9 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	3.5 kg (65.5%)	81 %	4
Grain	Płatki owsiane	1 kg (18.7%)	85 %	3
Grain	Caraaroma	0.25 kg (4.7%)	78 %	400
Grain	Carafa III	0.09 kg (1.7%)	70 %	1034
Grain	Jęczmień palony	0.25 kg (4.7%)	55 %	985
Grain	Strzegom Barwiący	0.25 kg (4.7%)	68 %	1300

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Magnum	30 g	75 min	12 %

Yeasts

Name	Type	Form	Amount	Laboratory
US-05	Ale	Dry	11.5 g	---