

Oatmeal Stout

- Gravity **13.3 BLG**
- ABV **5.5 %**
- IBU **27**
- SRM **25.5**
- Style **Oatmeal Stout**

Batch size

- Expected quantity of finished beer **24 liter(s)**
- Trub loss **5 %**
- Size with trub loss **25.2 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **29.8 liter(s)**

Mash information

- Mash efficiency **72 %**
- Liquor-to-grist ratio **3.1 liter(s) / kg**
- Mash size **21.4 liter(s)**
- Total mash volume **28.3 liter(s)**

Steps

- Temp **67 C**, Time **40 min**
- Temp **69 C**, Time **30 min**
- Temp **72 C**, Time **1 min**

Mash step by step

- Heat up **21.4 liter(s)** of strike water to **74.6C**
- Add grains
- Keep mash **40 min** at **67C**
- Keep mash **30 min** at **69C**
- Keep mash **1 min** at **72C**
- Sparge using **15.3 liter(s)** of **76C** water or to achieve **29.8 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	4.3 kg (62.3%)	80 %	5
Grain	Płatki owsiane	1.3 kg (18.8%)	70 %	3
Grain	Caramel/Crystal Malt - 120L	0.3 kg (4.3%)	72 %	150
Grain	Strzegom Czekoladowy jasny	0.2 kg (2.9%)	68 %	400
Grain	Carafa III	0.1 kg (1.4%)	70 %	1034
Grain	Caraaroma	0.2 kg (2.9%)	78 %	400
Grain	Słód owsiany Fawcett	0.3 kg (4.3%)	61 %	5
Grain	Jęczmień palony	0.2 kg (2.9%)	55 %	985

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	40 g	60 min	7.6 %

Yeasts

Name	Type	Form	Amount	Laboratory
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FM11 Wichrowe Wzgórza	Ale	Slant	350 ml	Fermentum Mobile
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