

Oatmeal Stout

- Gravity **14 BLG**
- ABV **5.8 %**
- IBU **27**
- SRM **36.1**
- 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 **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.3 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **20.1 liter(s)**
- Total mash volume **25.9 liter(s)**

Steps

- Temp **67 C**, Time **60 min**

Mash step by step

- Heat up **20.1 liter(s)** of strike water to **73.7C**
- Add grains
- Keep mash **60 min** at **67C**
- Sparge using **11 liter(s)** of **76C** water or to achieve **25.3 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|----------------------------------|----------------|-------|------|
| Grain | Viking Pale Ale malt | 4 kg (69.6%) | 80 % | 5 |
| Grain | Oats, Flaked | 0.8 kg (13.9%) | 80 % | 2 |
| Grain | Jęczmień palony | 0.15 kg (2.6%) | 55 % | 985 |
| Grain | Weyermann - Dehusked Carafa II | 0.2 kg (3.5%) | 70 % | 837 |
| Grain | Fawcett - Pszeniczny Czekoladowy | 0.2 kg (3.5%) | 73 % | 1001 |
| Grain | Caramel Aromatic | 0.2 kg (3.5%) | 75 % | 180 |
| Grain | Strzegom Czekoladowy ciemny | 0.1 kg (1.7%) | 68 % | 1200 |
| Grain | Fawcett - Żytni Czekoladowy | 0.1 kg (1.7%) | 71 % | 650 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|--------|--------|--------|------------|
| Boil | Target | 25 g | 60 min | 10.5 % |

Yeasts

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