

# Oatmeal Stout II 12 BLG (Centrum Piwowarstwa)

- Gravity **11.9 BLG**
- ABV **4.8 %**
- IBU **20**
- SRM **34.4**
- Style **Oatmeal Stout**

## Batch size

- Expected quantity of finished beer **21 liter(s)**
- Trub loss **0 %**
- Size with trub loss **21 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **24.5 liter(s)**

## Mash information

- Mash efficiency **84 %**
- Liquor-to-grist ratio **4 liter(s) / kg**
- Mash size **17.6 liter(s)**
- Total mash volume **22 liter(s)**

## Steps

- Temp **68 C**, Time **90 min**
- Temp **76 C**, Time **10 min**

## Mash step by step

- Heat up **17.6 liter(s)** of strike water to **74C**
- Add grains
- Keep mash **90 min** at **68C**
- Keep mash **10 min** at **76C**
- Sparge using **11.3 liter(s)** of **76C** water or to achieve **24.5 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	1.9 kg (43.2%)	81 %	4
Grain	Monachijski	1.1 kg (25%)	80 %	19
Grain	Słód owsiany Fawcett	0.7 kg (15.9%)	61 %	10
Grain	Strzegom Karmel 600	0.3 kg (6.8%)	68 %	600
Grain	Strzegom Barwiący	0.2 kg (4.5%)	68 %	1250
Dodać po 90 min zacierania				
Grain	Jęczmień palony	0.2 kg (4.5%)	55 %	1100
Dodać po 90 min zacierania				

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	25 g	60 min	6.8 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Danstar - Nottingham	Ale	Dry	11 g	Danstar