

Oatmeal Stout (MPD)

- Gravity **14.3 BLG**
- ABV **5.9 %**
- IBU **32**
- SRM **26.5**
- Style **Oatmeal Stout**

Batch size

- Expected quantity of finished beer **21 liter(s)**
- Trub loss **5 %**
- Size with trub loss **23.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **27.7 liter(s)**

Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **20.8 liter(s)**
- Total mash volume **26.7 liter(s)**

Steps

- Temp **68 C**, Time **90 min**
- Temp **78 C**, Time **10 min**

Mash step by step

- Heat up **20.8 liter(s)** of strike water to **74.8C**
- Add grains
- Keep mash **90 min** at **68C**
- Keep mash **10 min** at **78C**
- Sparge using **12.8 liter(s)** of **76C** water or to achieve **27.7 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|------------------------|----------------|-------|------|
| Grain | Simpsons - Maris Otter | 4.5 kg (75.9%) | 81 % | 6 |
| Grain | Platki owsiane | 1 kg (16.9%) | 85 % | 3 |
| Grain | Roasted Barley | 0.43 kg (7.3%) | 55 % | 1150 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|--------------------|--------|----------|------------|
| Boil | Cascade | 23 g | 60 min | 5.2 % |
| Boil | Cascade | 23 g | 45 min | 5.2 % |
| Boil | East Kent Goldings | 20 g | 30 min | 4.5 % |
| Boil | East Kent Goldings | 20 g | 15 min | 4.5 % |
| Aroma (end of boil) | Cascade | 17 g | 0 min | 5.2 % |
| Dry Hop | Cascade | 8 g | 3 day(s) | 5.5 % |
| Dry Hop | East Kent Goldings | 3 g | 3 day(s) | 4.5 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|---------------------------|------|--------|--------|------------------|
| FM13 Irlandzkie Ciemności | Ale | Liquid | 125 ml | Fermentum Mobile |