

# Oatmeal Stout (MPD)

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- 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