

## Oatmeal stout2

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- Gravity **19.3 BLG**
- ABV **8.4 %**
- IBU **32**
- SRM **40.1**
- Style **Oatmeal Stout**

### Batch size

- Expected quantity of finished beer **23 liter(s)**
- Trub loss **5 %**
- Size with trub loss **24.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **29 liter(s)**

### Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **29.3 liter(s)**
- Total mash volume **39 liter(s)**

### Steps

- Temp **65 C**, Time **20 min**
- Temp **70 C**, Time **40 min**
- Temp **76 C**, Time **15 min**

### Mash step by step

- Heat up **29.3 liter(s)** of strike water to **72.5C**
- Add grains
- Keep mash **20 min** at **65C**
- Keep mash **40 min** at **70C**
- Keep mash **15 min** at **76C**
- Sparge using **9.5 liter(s)** of **76C** water or to achieve **29 liter(s)** of wort

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	5 kg (51.3%)	80 %	5
Grain	pale ale/pils bydgoszcz	1 kg (10.3%)	79 %	5
Grain	Chocolat Castle Malting	0.5 kg (5.1%)	73 %	900
Grain	Strzegom Czekoladowy jasny	0.5 kg (5.1%)	68 %	400
Grain	Strzegom Karmel 150	0.5 kg (5.1%)	75 %	150
Grain	Jęczmień palony	0.25 kg (2.6%)	55 %	985
Grain	Płatki owsiane	1.5 kg (15.4%)	85 %	3
Grain	Pszeniczny	0.5 kg (5.1%)	85 %	4

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	lunga	40 g	60 min	11 %

### Yeasts

Name	Type	Form	Amount	Laboratory
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Safale S-04	Ale	Dry	22 g	Fermentis
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### Extras

Type	Name	Amount	Use for	Time
Other	Laktoza	500 g	Boil	15 min