

Oatmeal Stout

- Gravity **14.5 BLG**
- ABV **6 %**
- IBU **28**
- SRM **30.9**
- Style **Oatmeal Stout**

Batch size

- Expected quantity of finished beer **12 liter(s)**
- Trub loss **5 %**
- Size with trub loss **12.6 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **15.2 liter(s)**

Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **13.3 liter(s)**
- Total mash volume **17.1 liter(s)**

Steps

- Temp **64 C**, Time **45 min**
- Temp **72 C**, Time **30 min**
- Temp **78 C**, Time **5 min**

Mash step by step

- Heat up **13.3 liter(s)** of strike water to **70.3C**
- Add grains
- Keep mash **45 min** at **64C**
- Keep mash **30 min** at **72C**
- Keep mash **5 min** at **78C**
- Sparge using **5.7 liter(s)** of **76C** water or to achieve **15.2 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|---------------------------|----------------|--------|------|
| Grain | Castle Pale Ale | 2.5 kg (65.8%) | 80 % | 8 |
| Grain | Special B Malt | 0.3 kg (7.9%) | 65.2 % | 315 |
| Grain | Strzegom pszenica prażona | 0.2 kg (5.3%) | 70 % | 1000 |
| Grain | Płatki owsiane | 0.5 kg (13.2%) | 85 % | 3 |
| Grain | Karmelowy żytni Strzegom | 0.3 kg (7.9%) | 75 % | 150 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|---------------|--------|--------|------------|
| Boil | Kent Goldings | 10 g | 60 min | 5.5 % |
| Boil | Magnat | 10 g | 60 min | 11.2 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|----------|------|--------|--------|-------------|
| Gulp 501 | Ale | Liquid | 200 ml | Omega Yeast |