

OS

- Gravity **13.6 BLG**
- ABV **5.6 %**
- IBU **15**
- SRM **27.3**
- Style **Oatmeal Stout**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.3 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **19.3 liter(s)**
- Total mash volume **24.8 liter(s)**

Steps

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

Mash step by step

- Heat up **19.3 liter(s)** of strike water to **74.8C**
- Add grains
- Keep mash **90 min** at **68C**
- Sparge using **11.5 liter(s)** of **76C** water or to achieve **25.3 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|---------------------------|----------------|-------|-----|
| Grain | Weyermann - Carafa I | 0.25 kg (4.5%) | 70 % | 690 |
| Grain | Caraaroma | 0.25 kg (4.5%) | 78 % | 400 |
| Grain | Weyermann - Pale Ale Malt | 4 kg (72.7%) | 85 % | 7 |
| Grain | Jęczmień palony | 0.2 kg (3.6%) | 55 % | 985 |
| Grain | Płatki owsiane | 0.8 kg (14.5%) | 60 % | 3 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|--------------------|--------|--------|------------|
| Boil | Challenger | 10 g | 55 min | 7 % |
| Boil | East Kent Goldings | 20 g | 20 min | 5.1 % |
| Boil | East Kent Goldings | 10 g | 5 min | 5.1 % |