

Stout Oatmeal v3

- Gravity **11.4 BLG**
- ABV **4.6 %**
- IBU **27**
- SRM **34.5**
- Style **Oatmeal Stout**

Batch size

- Expected quantity of finished beer **27 liter(s)**
- Trub loss **5 %**
- Size with trub loss **29.7 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **35.6 liter(s)**

Mash information

- Mash efficiency **60 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **21 liter(s)**
- Total mash volume **28 liter(s)**

Steps

- Temp **68 C**, Time **70 min**
- Temp **76 C**, Time **10 min**

Mash step by step

- Heat up **21 liter(s)** of strike water to **76C**
- Add grains
- Keep mash **70 min** at **68C**
- Keep mash **10 min** at **76C**
- Sparge using **21.6 liter(s)** of **76C** water or to achieve **35.6 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	3 kg (36.6%)	80 %	5
Grain	Płatki owsiane	1 kg (12.2%)	50 %	3
Grain	Słód owsiany Fawcett	1.5 kg (18.3%)	61 %	5
Grain	Weyermann - Chocolate Rye	0.5 kg (6.1%)	20 %	493
Liquid Extract	ekstrakt słodowy superciemny	1.2 kg (14.6%)	90 %	600
Grain	Słód owsiany Fawcett	1 kg (12.2%)	61 %	5

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Magnat	30 g	60 min	11.2 %

Yeasts

Name	Type	Form	Amount	Laboratory
FM13 Irlandzkie Ciemności	Ale	Liquid	1200 ml	Fermentum Mobile
Starter				