

#24 Oatmel Stout

- Gravity **13.9 BLG**
- ABV ---
- IBU **50**
- SRM **24.4**
- Style **Oatmeal Stout**

Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **10 %**
- Size with trub loss **27.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **15 %/h**
- Boil size **31.6 liter(s)**

Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **17.4 liter(s)**
- Total mash volume **23.2 liter(s)**

Steps

- Temp **65 C**, Time **70 min**

Mash step by step

- Heat up **17.4 liter(s)** of strike water to **72.5C**
- Add grains
- Keep mash **70 min** at **65C**
- Sparge using **20 liter(s)** of **76C** water or to achieve **31.6 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pilzneński	5 kg (78.1%)	80 %	4
Adjunct	płatki owsiane	0.6 kg (9.4%)	70 %	0
Grain	Jęczmień palony	0.2 kg (3.1%)	55 %	985
Grain	Strzegom Czekoladowy 400	0.2 kg (3.1%)	68 %	400
Grain	Weyermann - Melanoiden Malt	0.4 kg (6.3%)	81 %	53

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Nugget	25 g	60 min	15.3 %
Boil	Styrian Goldings	30 g	30 min	5.1 %
Boil	Styrian Goldings	20 g	20 min	5.1 %
Boil	Styrian Goldings	10 g	5 min	5.1 %
Boil	Styrian Goldings	10 g	0 min	5.1 %

Yeasts

Name	Type	Form	Amount	Laboratory
Safale S-04	Ale	Dry	11.5 g	Safale