OATMEAL STOUT

- Gravity **12.9 BLG**
- ABV **5.2 %**
- IBU **32**
- SRM **37**
- Style **Oatmeal Stout**

Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **5 %**
- Size with trub loss **26.3 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **31.1 liter(s)**

Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3.3 liter(s) / kg**
- Mash size **21 liter(s)**
- Total mash volume **27.3 liter(s)**

Steps

- Temp **64 C**, Time **50 min**
- Temp **72 C**, Time **15 min**
- Temp **78 C**, Time **5 min**

Mash step by step

- Heat up **21 liter(s)** of strike water to **70.7C**
- Add grains
- Keep mash **50 min** at **64C**
- Keep mash **15 min** at **72C**
- Keep mash **5 min** at **78C**
- Sparge using **16.5 liter(s)** of **76C** water or to achieve **31.1 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	2 kg *(31.5%)*	81 %	4
Grain	Monachijski typ II	2 kg *(31.5%)*	80 %	24
Grain	Owsiany	1.5 kg *(23.6%)*	61 %	5
Grain	Pszeniczny czekoladowy	0.5 kg *(7.9%)*	74 %	1000
Grain	Palony jęczmień	0.35 kg *(5.5%)*	55 %	1150

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	East Kent Goldings	50 g	60 min	5.7 %
Boil	East Kent Goldings	35 g	10 min	5.7 %
Aroma (end of boil)	East Kent Goldings	15 g	0 min	5.7 %

Yeasts

Name	Type	Form	Amount	Laboratory
FM13 Irlandzkie Ciemności	Ale	Liquid	30 ml	Fermentum Mobile

Extras

Recipe has been printed via **BREWNESS.com** - a complex online solution for homebrewers to track brewing process easily.

Type	Name	Amount	Use for	Time
Water Agent	Gips piwowarski	10 g	Mash	70 min