

# oatmeal stout

- Gravity **14.3 BLG**
- ABV **5.9 %**
- IBU **36**
- SRM **45.7**
- Style **Oatmeal Stout**

## Batch size

- Expected quantity of finished beer **11 liter(s)**
- Trub loss **5 %**
- Size with trub loss **11.6 liter(s)**
- Boil time **75 min**
- Evaporation rate **15 %/h**
- Boil size **15.1 liter(s)**

## Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **10.7 liter(s)**
- Total mash volume **14.3 liter(s)**

## Steps

- Temp **64 C**, Time **40 min**
- Temp **72 C**, Time **20 min**
- Temp **76 C**, Time **0 min**

## Mash step by step

- Heat up **10.7 liter(s)** of strike water to **71.4C**
- Add grains
- Keep mash **40 min** at **64C**
- Keep mash **20 min** at **72C**
- Keep mash **0 min** at **76C**
- Sparge using **8 liter(s)** of **76C** water or to achieve **15.1 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Maris Otter	1.8 kg (50.3%)	83 %	6
Grain	Płatki owsiane	0.7 kg (19.6%)	60 %	3
Grain	Pszeniczny	0.3 kg (8.4%)	85 %	4
Grain	Fawcett - Dark Crystal	0.2 kg (5.6%)	71 %	300
Grain	Brown Malt (British Chocolate)	0.15 kg (4.2%)	70 %	200
Grain	Fawcett - Pszeniczny Czekoladowy	0.2 kg (5.6%)	73 %	1200
Grain	Czekoladowy crisp	0.15 kg (4.2%)	60 %	1000
Grain	Jęczmień palony	0.08 kg (2.2%)	55 %	1200

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	lunga	18 g	75 min	10.4 %

## Yeasts

Name	Type	Form	Amount	Laboratory
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Danstar - Nottingham	Ale	Dry	11 g	Danstar
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### Notes

- Wszystkie słydy wrzucone od początku zacierania oprócz jęczmień palony(namoczony w zimniej wodzie na koniec przerwy 72 stopnie).  
*Apr 18, 2025, 1:30 PM*