Oatmeal Rye Stout

- Gravity **14 BLG**
- ABV **5.8 %**
- IBU **22**
- SRM **32**
- Style **Oatmeal Stout**

Batch size

- Expected quantity of finished beer **23 liter(s)**
- Trub loss **5 %**
- Size with trub loss **24.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **29 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **21 liter(s)**
- Total mash volume **28 liter(s)**

Steps

- Temp **63 C**, Time **45 min**

Mash step by step

- Heat up **21 liter(s)** of strike water to **70.2C**
- Add grains
- Keep mash **45 min** at **63C**
- Sparge using **15 liter(s)** of **76C** water or to achieve **29 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	4 kg *(57.1%)*	81 %	4
Grain	Viking Munich Malt	1 kg *(14.3%)*	78 %	18
Grain	Oats, Flaked	0.5 kg *(7.1%)*	80 %	2
Grain	Briess - Rye Malt	0.3 kg *(4.3%)*	80 %	7
Grain	Fawcett - Crystal	0.3 kg *(4.3%)*	70 %	160
Grain	Weyermann - Chocolate Rye	0.5 kg *(7.1%)*	20 %	493
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Grain	Jęczmień palony	0.4 kg *(5.7%)*	55 %	985
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Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Bramling	40 g	50 min	6 %
Aroma (end of boil)	Bramling	10 g	5 min	6 %

Yeasts

Name	Type	Form	Amount	Laboratory
Safale BE-134	Ale	Dry	11.5 g	Fermentis

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