12# American Oatmalt Stout 12 blg

- Gravity **10.5 BLG**
- ABV **4.2 %**
- IBU **41**
- SRM **33.6**
- Style **Oatmeal Stout**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **22 liter(s)**
- Boil time **60 min**
- Evaporation rate **5 %/h**
- Boil size **24.1 liter(s)**

Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **14.4 liter(s)**
- Total mash volume **19.2 liter(s)**

Steps

- Temp **68 C**, Time **90 min**
- Temp **76 C**, Time **10 min**

Mash step by step

- Heat up **14.4 liter(s)** of strike water to **76C**
- Add grains
- Keep mash **90 min** at **68C**
- Keep mash **10 min** at **76C**
- Sparge using **14.5 liter(s)** of **76C** water or to achieve **24.1 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pilzneński	1.9 kg *(39.6%)*	80 %	4
Grain	Monachijski jasny iking malt	1.1 kg *(22.9%)*	80 %	16
Grain	Słód owsiany Fawcett	0.7 kg *(14.6%)*	61 %	10
Grain	karmelowy ciemny viking malt	0.3 kg *(6.2%)*	70 %	600
Grain	Barwiący viking malt	0.2 kg *(4.2%)*	55 %	1250
Grain	Jęczmień palony	0.2 kg *(4.2%)*	55 %	1100
Grain	Płatki owsiane	0.4 kg *(8.3%)*	85 %	3

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	30 g	60 min	10 %
Boil	Cascade	15 g	10 min	6 %
Aroma (end of boil)	Mosaic	15 g	1 min	10 %
Aroma (end of boil)	Puławski	15 g	1 min	4.3 %
Dry Hop	Cascade	25 g	3 day(s)	6 %
Dry Hop	Mosaic	35 g	3 day(s)	10 %

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Dry Hop	Puławski	25 g	3 day(s)	4.3 %

Yeasts

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

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