oatmeal stout #2

- Gravity **14.7 BLG**
- ABV **6.1 %**
- IBU **34**
- SRM **48.3**
- Style **Oatmeal Stout**

Batch size

- Expected quantity of finished beer **12 liter(s)**
- Trub loss **5 %**
- Size with trub loss **12.6 liter(s)**
- Boil time **60 min**
- Evaporation rate **15 %/h**
- Boil size **15.9 liter(s)**

Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **12.6 liter(s)**
- Total mash volume **16.8 liter(s)**

Steps

- Temp **67 C**, Time **50 min**
- Temp **70 C**, Time **10 min**
- Temp **76 C**, Time **0 min**

Mash step by step

- Heat up **12.6 liter(s)** of strike water to **74.8C**
- Add grains
- Keep mash **50 min** at **67C**
- Keep mash **10 min** at **70C**
- Keep mash **0 min** at **76C**
- Sparge using **7.5 liter(s)** of **76C** water or to achieve **15.9 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Briess - Pale Ale Malt	2 kg *(47.6%)*	80 %	7
Grain	Płatki owsiane	0.8 kg *(19%)*	60 %	3
Grain	Słód owsiany Fawcett	0.2 kg *(4.8%)*	61 %	5
Grain	Brown Malt (British Chocolate)	0.2 kg *(4.8%)*	70 %	175
Grain	Pszeniczny	0.15 kg *(3.6%)*	85 %	4
Grain	Special B Malt	0.1 kg *(2.4%)*	65.2 %	315
Grain	Caraaroma	0.1 kg *(2.4%)*	78 %	400
Grain	Fawcett - Pszeniczny Czekoladowy	0.3 kg *(7.1%)*	73 %	1001
Grain	Weyermann - Carafa I	0.25 kg *(6%)*	70 %	690
Grain	Jęczmień palony	0.1 kg *(2.4%)*	55 %	985

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	lunga	16 g	60 min	12.5 %

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

Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Slant	80 ml	Fermentis