

## #31 Oatmeal stout

- Gravity **12.4 BLG**
- ABV **5 %**
- IBU **30**
- SRM **41.5**
- Style **Oatmeal Stout**

### Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **2 %**
- Size with trub loss **22.8 liter(s)**
- Boil time **60 min**
- Evaporation rate **12 %/h**
- Boil size **28 liter(s)**

### Mash information

- Mash efficiency **85 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **19.3 liter(s)**
- Total mash volume **24.8 liter(s)**

### Steps

- Temp **64 C**, Time **45 min**
- Temp **72 C**, Time **15 min**
- Temp **79 C**, Time **1 min**

### Mash step by step

- Heat up **19.3 liter(s)** of strike water to **70.3C**
- Add grains
- Keep mash **45 min** at **64C**
- Keep mash **15 min** at **72C**
- Keep mash **1 min** at **79C**
- Sparge using **14.2 liter(s)** of **76C** water or to achieve **28 liter(s)** of wort

### Fermentables

| Type  | Name                            | Amount          | Yield | EBC  |
|-------|---------------------------------|-----------------|-------|------|
| Grain | Briess - Pale Ale Malt          | 3.46 kg (62.9%) | 80 %  | 7    |
| Grain | Oats, Flaked                    | 1 kg (18.2%)    | 80 %  | 2    |
| Grain | Special W                       | 0.28 kg (5.1%)  | 75 %  | 280  |
| Grain | Jęczmień palony                 | 0.54 kg (9.8%)  | 1 %   | 1150 |
| Grain | Weyermann - Dehusked Carafo III | 0.22 kg (4%)    | 1 %   | 1300 |

### Hops

| Use for | Name  | Amount | Time   | Alpha acid |
|---------|-------|--------|--------|------------|
| Boil    | lunga | 25 g   | 60 min | 12 %       |

### Yeasts

| Name                         | Type | Form   | Amount | Laboratory  |
|------------------------------|------|--------|--------|-------------|
| Wyeast - 1318 London Ale III | Ale  | Liquid | 150 ml | Wyeast Labs |