Batch Name	Batch #13	Date Brewed:	18-Dec-15
Style	Oatmeal Stout	OG	1.05
Target Batch Size	5.5	FG	1.016
Target Boil Size	6.5	ABV	
Boil Time	90	Bitterness	26.4
Target Boil SG	1.047	Color	32.3
Target OG	1.054	Target IBU/GU	0.49
Target FG	1.016	Actual Efficiency	

Starter		
Pitch Rate	0.75	
Yeast Date	1-Jun-15	
Generation	1	
Starter size	1.5	
Gravity	1.036	
DME (g)	148	

Grains:		
Туре	Weight (lbs)	Mashed
English Pale	8.5	Х
Oats	1	Х
Munich	0.9	Х
Roasted Barley	0.5	х
Chocolate	0.5	х
60L	0.4	х

Total: 11.8

Boil:		
Time Remaining (min)	Addition	Gravity
60	Tetnang (1.6 oz)	1.052
30	Tetnang (0.25 oz)	1.055
30	Cluster (0.4 oz)	1.055
20	Irish Moss (1 tsp)	1.055
20	Yeast Nutrient (1 tsp)	1.055

Mash Water	
Source	Filtered
Adjustments	None
Water/Grain Ratio (qts/lb)	1.25
Grain Temperature (F)	70
Mash Target Temperature (F)	154
Calculated Strike Water Volume (G)	3.6875
Actual Strike Water Volume (G)	4
Calculated Water Temp (F)	167.44

Sparge Water	
Source	Filtered
Adjustments	None
Water Used (Gal)	5
Water Temperature (F)	170

Mash Schedule	
Time Remaining (min)	Temperature (F)
90	153
0	151

Bottling	
Corn Sugar (g)	97