

# [Draft] Oatmeal Stout

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- Gravity **15.9 BLG**
- ABV ---
- IBU **25**
- SRM **35.3**
- 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 **20.4 liter(s)**
- Total mash volume **27.2 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	5 kg (73.5%)	80 %	5
Grain	Płatki owsiane	0.8 kg (11.8%)	85 %	3
Grain	Strzegom Czekoladowy ciemny	0.6 kg (8.8%)	68 %	1200
Grain	Viking Cookie malt	0.4 kg (5.9%)	70 %	50

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Magnat	15 g	60 min	12.5 %
Boil	Willamette	15 g	30 min	7.6 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Dry	11.5 g	Fermentis