

Oatmeal stout

- Gravity **13.1 BLG**
- ABV **5.3 %**
- IBU **29**
- SRM **29.2**
- Style **Oatmeal Stout**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.3 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **19.6 liter(s)**
- Total mash volume **25.2 liter(s)**

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	3.3 kg (58.9%)	80 %	5
Grain	Płatki owsiane	1 kg (17.9%)	60 %	3
Grain	Jęczmień palony	0.1 kg (1.8%)	55 %	985
Grain	Chocolate Malt (UK)	0.2 kg (3.6%)	73 %	887
Grain	Jęczmień niesłodowany	0.2 kg (3.6%)	75 %	2
Grain	Fawcett - Pale Chocolate	0.4 kg (7.1%)	71 %	600
Grain	Biscuit Malt	0.4 kg (7.1%)	79 %	45

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	East Kent Goldings	52 g	60 min	5.1 %

Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Dry	11.5 g	Fermentis
Starter 1l				

Extras

Type	Name	Amount	Use for	Time
Flavor	Ziarno kakaowca	200 g	Mash	30 min