

# Oatmeal Stout

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- Gravity **11.2 BLG**
- ABV **4.5 %**
- IBU **31**
- SRM **33.8**
- 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 **25 %/h**
- Boil size **17.3 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **4 liter(s) / kg**
- Mash size **12 liter(s)**
- Total mash volume **15 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Weyermann - Bohemian Pilsner Malt	1.25 kg (41.7%)	81 %	4
Grain	Platki owsiane	1 kg (33.3%)	60 %	3
Grain	Fawcett - Pale Chocolate	0.35 kg (11.7%)	71 %	600
Grain	Biscuit Malt	0.15 kg (5%)	79 %	45
Grain	Castle coffee	0.15 kg (5%)	78 %	500
Grain	Czekoladowy	0.1 kg (3.3%)	60 %	1125

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	lunga	15 g	60 min	10.9 %