

Oatmeal Stout

- Gravity **11.9 BLG**
- ABV **4.8 %**
- IBU **30**
- SRM **27.9**
- Style **Oatmeal Stout**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **10 %**
- Size with trub loss **22 liter(s)**
- Boil time **60 min**
- Evaporation rate **15 %/h**
- Boil size **27.6 liter(s)**

Mash information

- Mash efficiency **65 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **17.5 liter(s)**
- Total mash volume **23.4 liter(s)**

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Simpsons - Maris Otter	4.26 kg (72.9%)	81 %	6
Grain	Oats, Flaked	0.45 kg (7.7%)	80 %	2
Grain	Briess - Chocolate Malt	0.34 kg (5.8%)	60 %	690
Grain	Briess - Victory Malt	0.34 kg (5.8%)	75 %	55
Grain	Caramel/Crystal Malt - 80L	0.227 kg (3.9%)	74 %	158
Grain	Black Barley (Roast Barley)	0.227 kg (3.9%)	55 %	985

Hops

Use for	Name	Amount	Time	Alpha acid
First Wort	Kent Goldings	51 g	60 min	5.5 %

Yeasts

Name	Type	Form	Amount	Laboratory
WLP002 - English Ale Yeast	Ale	Liquid	40 ml	White Labs