

Oatmeal Stout

- Gravity **15.7 BLG**
- ABV **6.6 %**
- IBU **58**
- SRM **36.7**

Batch size

- Expected quantity of finished beer **8 liter(s)**
- Trub loss **5 %**
- Size with trub loss **8.4 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **10.1 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **7.4 liter(s)**
- Total mash volume **9.8 liter(s)**

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Briess - Pale Ale Malt	2 kg (78.4%)	80 %	5
Grain	Caramel/Crystal Malt - 10L	0.2 kg (7.8%)	75 %	20
Grain	Simpsons - Roasted Barley	0.15 kg (5.9%)	70 %	1300
Grain	Briess - Chocolate Malt	0.1 kg (3.9%)	60 %	1000
Adjunct	Briess - Oat Flakes	0.1 kg (3.9%)	80 %	5

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Citra	20 g	60 min	12 %

Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Dry	5 g	Fermentis