

# Oatmeal Stout

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- Gravity **14.3 BLG**
- ABV **5.9 %**
- IBU **33**
- SRM **27.5**
- Style **Oatmeal Stout**

## Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **5 %**
- Size with trub loss **26.3 liter(s)**
- Boil time **60 min**
- Evaporation rate **5 %/h**
- Boil size **30.2 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **21.7 liter(s)**
- Total mash volume **28.9 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	5.5 kg (76.1%)	80 %	5
Grain	Płatki owsiane	0.8 kg (11.1%)	85 %	3
Grain	Fawcett - Dark Crystal	0.38 kg (5.3%)	71 %	200
Grain	Weyermann - Chocolate Wheat	0.4 kg (5.5%)	74 %	900
Grain	Jęczmień palony	0.15 kg (2.1%)	55 %	1110

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Magnum	30 g	60 min	13.5 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale S-04	Ale	Dry	11.5 g	Safale
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