

Oatmeal stout

- Gravity **14.3 BLG**
- ABV **5.9 %**
- IBU **30**
- SRM **33.8**
- Style **Oatmeal Stout**

Batch size

- Expected quantity of finished beer **30 liter(s)**
- Trub loss **5 %**
- Size with trub loss **31.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **38 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **2.5 liter(s) / kg**
- Mash size **21.8 liter(s)**
- Total mash volume **30.4 liter(s)**

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|----------------------------------|----------------|-------|-----|
| Grain | Viking Pale Ale malt | 4.5 kg (51.7%) | 80 % | 5 |
| Grain | Płatki owsiane | 1.8 kg (20.7%) | 85 % | 3 |
| Grain | Fawcett - Pale Chocolate | 0.6 kg (6.9%) | 71 % | 600 |
| Grain | Carafa | 0.3 kg (3.4%) | 70 % | 664 |
| Grain | Jęczmień palony | 0.3 kg (3.4%) | 55 % | 985 |
| Grain | Karmelowy Pszeniczny Strzegom | 0.4 kg (4.6%) | 79 % | 130 |
| Grain | Słód Caramunich Typ II Weyermann | 0.8 kg (9.2%) | 73 % | 120 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|-------|--------|--------|------------|
| Boil | lunga | 40 g | 60 min | 11 % |