

# Oatmeal Stout

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- Gravity **13.8 BLG**
- ABV **5.7 %**
- IBU **43**
- SRM **38.2**
- Style **American IPA**

## 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 **10 %/h**
- Boil size **15.2 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **11 liter(s)**
- Total mash volume **14.6 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	2 kg (54.8%)	80 %	5
Grain	Oats, Flaked	1 kg (27.4%)	65 %	2
Grain	Special B Malt	0.25 kg (6.8%)	65.2 %	315
Grain	Weyermann - Dehusked Carafa III	0.2 kg (5.5%)	70 %	1024
Grain	Žyto palone	0.2 kg (5.5%)	55 %	985

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Admiral	25 g	35 min	12 %