

## Oatmeal Stout (baza)

- Gravity **15.2 BLG**
- ABV **6.3 %**
- IBU **23**
- SRM **31.4**
- 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 **10 %/h**
- Boil size **26.4 liter(s)**

### Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **18.6 liter(s)**
- Total mash volume **24.8 liter(s)**

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	4 kg (64.5%)	80 %	5
Grain	Monachijski	1 kg (16.1%)	80 %	16
Grain	Płatki owsiane	0.6 kg (9.7%)	60 %	3
Grain	Carafa III	0.2 kg (3.2%)	70 %	1034
Grain	Fawcett - Pszeniczny Czekoladowy	0.25 kg (4%)	73 %	1001
Grain	Jęczmień palony	0.15 kg (2.4%)	55 %	985

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	East Kent Goldings	40 g	60 min	6 %
Boil	Lublin (Lubelski)	20 g	0 min	4.9 %

### Yeasts

Name	Type	Form	Amount	Laboratory
Safale S-04	Ale	Dry	23 g	Fermentis

### Extras

Type	Name	Amount	Use for	Time
Fining	whirfloc	1.25 g	Boil	15 min

### Notes

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