

# Oatmeal Stout DomowyWarzyciel ang.

- Gravity **10.5 BLG**
- ABV **4.2 %**
- IBU **19**
- SRM **31.5**
- Style **Oatmeal Stout**

## Batch size

- Expected quantity of finished beer **24 liter(s)**
- Trub loss **5 %**
- Size with trub loss **25.2 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **30.4 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **15.6 liter(s)**
- Total mash volume **20.8 liter(s)**

## Fermentables

| Type  | Name                      | Amount         | Yield | EBC |
|-------|---------------------------|----------------|-------|-----|
| Grain | Weyermann - Pale Ale Malt | 3.2 kg (61.5%) | 85 %  | 7   |
| Grain | Weyermann - Carafa I      | 0.3 kg (5.8%)  | 70 %  | 690 |
| Grain | Jęczmień Palony           | 0.4 kg (7.7%)  | 55 %  | 985 |
| Grain | Caraaroma                 | 0.3 kg (5.8%)  | 78 %  | 400 |
| Grain | Płatki owsiane            | 1 kg (19.2%)   | 60 %  | 3   |

## Hops

| Use for             | Name              | Amount | Time   | Alpha acid |
|---------------------|-------------------|--------|--------|------------|
| Boil                | Lublin (Lubelski) | 30 g   | 55 min | 4 %        |
| Aroma (end of boil) | Citra             | 30 g   | 5 min  | 12 %       |

## Yeasts

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