

Oatmeal Stout v. 1

- Gravity **14 BLG**
- ABV **5.8 %**
- IBU **29**
- SRM **37.3**
- Style **Oatmeal Stout**

Batch size

- Expected quantity of finished beer **13 liter(s)**
- Trub loss **5 %**
- Size with trub loss **13.7 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **16.4 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **11.3 liter(s)**
- Total mash volume **15 liter(s)**

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	2.5 kg (66.7%)	80 %	5
Grain	Płatki owsiane	0.4 kg (10.7%)	85 %	3
Grain	Jęczmień palony	0.1 kg (2.7%)	55 %	985
Grain	Strzegom Czekoladowy jasny	0.25 kg (6.7%)	68 %	400
Grain	Carafa II	0.25 kg (6.7%)	70 %	812
Grain	Caraaroma	0.25 kg (6.7%)	78 %	400

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Magnum	10 g	60 min	13.5 %
Boil	East Kent Goldings	25 g	10 min	5.1 %

Yeasts

Name	Type	Form	Amount	Laboratory
Safale S-04	Ale	Slant	150 ml	Safale