

# Oatmeal Sweet Stout

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- Gravity **13.6 BLG**
- ABV **5.6 %**
- IBU **15**
- SRM **22**
- Style **Sweet Stout**

## Batch size

- Expected quantity of finished beer **60 liter(s)**
- Trub loss **5 %**
- Size with trub loss **63 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **75.9 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **40.5 liter(s)**
- Total mash volume **54 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	5 kg (32.3%)	80 %	5
Grain	Płatki owsiane	5 kg (32.3%)	85 %	3
Grain	Caraaroma	1 kg (6.5%)	78 %	400
Grain	Weyermann Caramunich 3	1 kg (6.5%)	76 %	150
Grain	Pszeniczny	1 kg (6.5%)	85 %	4
Grain	Carafa III	0.25 kg (1.6%)	70 %	1034
Grain	Jęczmień palony	0.25 kg (1.6%)	55 %	985
Sugar	Milk Sugar (Lactose)	2 kg (12.9%)	76.1 %	0

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Challenger	60 g	60 min	7 %