

# wheat oatmeal stout

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- Gravity **13.3 BLG**
- ABV **5.5 %**
- IBU ---
- SRM **29.8**
- Style **Oatmeal Stout**

## Batch size

- Expected quantity of finished beer **12 liter(s)**
- Trub loss **10 %**
- Size with trub loss **13.2 liter(s)**
- Boil time **70 min**
- Evaporation rate **10 %/h**
- Boil size **16.8 liter(s)**

## Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **13.3 liter(s)**
- Total mash volume **17.1 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Carafa II	0.2 kg (5.3%)	70 %	812
Grain	Fawcett - Pale Chocolate	0.3 kg (7.9%)	71 %	600
Grain	Słód pszeniczny Bestmalz	0.5 kg (13.2%)	82 %	5
Grain	Płatki owsiane	0.3 kg (7.9%)	85 %	3
Grain	Strzegom Monachijski typ I	1 kg (26.3%)	79 %	16
Grain	Strzegom Pale Ale	1.5 kg (39.5%)	79 %	6

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale S-04	Ale	Dry	11 g	Safale