

#2 Oatmeal stout

- Gravity **14.3 BLG**
- ABV **5.9 %**
- IBU **28**
- SRM **32.3**
- Style **Oatmeal Stout**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.3 liter(s)**

Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **22.1 liter(s)**
- Total mash volume **28.4 liter(s)**

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	4.3 kg (68.3%)	80 %	5
Grain	Oats, Flaked	1 kg (15.9%)	80 %	2
Grain	Weyermann Spezial W	0.4 kg (6.3%)	68 %	300
Grain	Fawcett - Pale Chocolate	0.25 kg (4%)	71 %	600
Grain	Jęczmień palony	0.2 kg (3.2%)	55 %	985
Grain	Fawcett - Pszeniczny Czekoladowy	0.15 kg (2.4%)	73 %	1001

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Iunga	25 g	60 min	11 %

Yeasts

Name	Type	Form	Amount	Laboratory
OSLO	Ale	Liquid	200 ml	Farmhouse