

# Oatmeal stotu

- Gravity **13.3 BLG**
- ABV **5.5 %**
- IBU **21**
- SRM **30.2**
- Style **Oatmeal Stout**

## Batch size

- Expected quantity of finished beer **10 liter(s)**
- Trub loss **5 %**
- Size with trub loss **10.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **12.7 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **8.7 liter(s)**
- Total mash volume **11.6 liter(s)**

## Fermentables

| Type  | Name                      | Amount         | Yield | EBC |
|-------|---------------------------|----------------|-------|-----|
| Grain | Weyermann - Pale Ale Malt | 1.5 kg (51.7%) | 85 %  | 7   |
| Grain | Płatki owsiane            | 1 kg (34.5%)   | 60 %  | 3   |
| Grain | Caraaroma                 | 0.15 kg (5.2%) | 78 %  | 400 |
| Grain | Jęczmień palony           | 0.15 kg (5.2%) | 55 %  | 985 |
| Grain | Weyermann - Carafa I      | 0.1 kg (3.4%)  | 70 %  | 690 |

## Hops

| Use for | Name       | Amount | Time   | Alpha acid |
|---------|------------|--------|--------|------------|
| Boil    | Magnat     | 5 g    | 55 min | 11.1 %     |
| Boil    | Challenger | 15 g   | 10 min | 7.8 %      |

## Yeasts

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

## Extras

| Type   | Name      | Amount | Use for | Time   |
|--------|-----------|--------|---------|--------|
| Fining | Whirflock | 1 g    | Boil    | 15 min |