Outmeal stout

- Gravity **14.5 BLG**
- ABV **6 %**
- IBU **24**
- SRM **41.3**
- Style **Oatmeal Stout**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **10 %**
- Size with trub loss **22 liter(s)**
- Boil time **60 min**
- Evaporation rate **5 %/h**
- Boil size **25.2 liter(s)**

Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **18 liter(s)**
- Total mash volume **24 liter(s)**

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pale Ale	3.5 kg *(58.3%)*	79 %	6
Grain	viking malt karmelowy 100	0.3 kg *(5%)*	74 %	108
Grain	Biscuit Malt	0.3 kg *(5%)*	79 %	45
Grain	Strzegom Czekoladowy ciemny	0.5 kg *(8.3%)*	68 %	1000
Grain	Oats, Flaked	1 kg *(16.7%)*	80 %	2
Grain	Jęczmień palony	0.4 kg *(6.7%)*	55 %	985

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	30 g	50 min	8.6 %

Yeasts

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