

Oatmeal WeizzenStout

- Gravity **13.3 BLG**
- ABV **5.5 %**
- IBU **16**
- SRM **25.8**

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 **8.3 liter(s)**
- Total mash volume **11 liter(s)**

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|-----------------------------|-----------------|-------|------|
| Grain | Viking Pale Ale malt | 1.75 kg (63.5%) | 80 % | 5 |
| Grain | Płatki owsiane | 0.4 kg (14.5%) | 85 % | 3 |
| Grain | Munich Malt | 0.225 kg (8.2%) | 80 % | 18 |
| Grain | Caramel/Crystal Malt - 40L | 0.11 kg (4%) | 74 % | 79 |
| Grain | Carafa III | 0.09 kg (3.3%) | 70 % | 1034 |
| Grain | Weyermann - Chocolate Rye | 0.09 kg (3.3%) | 20 % | 493 |
| Grain | Weyermann - Chocolate Wheat | 0.09 kg (3.3%) | 74 % | 788 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|-------|--------|--------|------------|
| Boil | Iunga | 7 g | 60 min | 11 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|------------------------|-------|-------|--------|------------------|
| FM41 Gwoździe i Banany | Wheat | Slant | 75 ml | Fermentum Mobile |