

## oatmeal stout

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- Gravity **12.9 BLG**
- ABV ---
- IBU **36**
- SRM **29.9**
- 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 **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **15 liter(s)**
- Total mash volume **20 liter(s)**

### Fermentables

| Type  | Name                      | Amount       | Yield | EBC  |
|-------|---------------------------|--------------|-------|------|
| Grain | Strzegom Pale Ale         | 4 kg (80%)   | 79 %  | 6    |
| Grain | Jęczmień palony           | 0.25 kg (5%) | 55 %  | 985  |
| Grain | Słód owsiany Fawcett      | 0.5 kg (10%) | 61 %  | 5    |
| Grain | Strzegom pszenica prażona | 0.25 kg (5%) | 70 %  | 1000 |

### Hops

| Use for | Name  | Amount | Time   | Alpha acid |
|---------|-------|--------|--------|------------|
| Boil    | lunga | 25 g   | 60 min | 12 %       |