

# Oatmeal Stout

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- Gravity **13.1 BLG**
- ABV **5.3 %**
- IBU **25**
- SRM **33.7**
- 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 **15.6 liter(s)**
- Total mash volume **20.8 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	3.2 kg (61.5%)	80 %	5
Grain	Strzegom Karmel 400	0.4 kg (7.7%)	80 %	400
Grain	Strzegom Czekoladowy ciemny	0.3 kg (5.8%)	68 %	1200
Grain	Płatki owsiane	1 kg (19.2%)	85 %	3
Grain	Jęczmień palony	0.1 kg (1.9%)	55 %	1200
Grain	Karmelowy Pszeniczny Strzegom	0.2 kg (3.8%)	79 %	130

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Fuggles	30 g	60 min	5.9 %
Boil	Fuggles	20 g	15 min	5.9 %