

#19 GREAT DIVIDE OATMEAL YETI X DIVISION_BELL

- Gravity **15 BLG**
- ABV **6.2 %**
- IBU **34**
- SRM **35.7**
- Style **Oatmeal Stout**

Batch size

- Expected quantity of finished beer **22 liter(s)**
- Trub loss **5 %**
- Size with trub loss **23.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **5 %/h**
- Boil size **26.6 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **21 liter(s)**
- Total mash volume **28 liter(s)**

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|---------------------------------|-----------------|-------|-----|
| Grain | Pilzneński | 3.25 kg (46.4%) | 81 % | 4 |
| Grain | Monachijski | 1 kg (14.3%) | 80 % | 16 |
| Grain | Płatki owsiane | 0.5 kg (7.1%) | 60 % | 3 |
| Grain | Strzegom Czekoladowy jasny | 0.25 kg (3.6%) | 68 % | 400 |
| Grain | Simpsons - Golden Naked Oats | 1 kg (14.3%) | 73 % | 20 |
| Grain | Biscuit Malt | 0.3 kg (4.3%) | 79 % | 45 |
| Grain | Carafa II | 0.2 kg (2.9%) | 70 % | 812 |
| Grain | Jęczmień palony | 0.5 kg (7.1%) | 55 % | 985 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|---------|--------|--------|------------|
| Boil | Marynka | 45 g | 60 min | 8.2 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|-------|------|-------|--------|------------|
| us-05 | Ale | Slant | 300 ml | fermentis |

Extras

| Type | Name | Amount | Use for | Time |
|-------------|------|--------|---------|--------|
| Water Agent | gips | 10 g | Mash | 60 min |