

#2 Oatmeal Stout

- Gravity **13.1 BLG**
- ABV **5.3 %**
- IBU **26**
- SRM **33.5**
- 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 **15.8 liter(s)**
- Total mash volume **21 liter(s)**

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|--------------------------------|----------------|-------|------|
| Grain | Płatki owsiane | 1 kg (19%) | 85 % | 3 |
| Grain | Viking Pale Ale malt | 3.4 kg (64.8%) | 80 % | 5 |
| Grain | Strzegom Czekoladowy ciemny | 0.3 kg (5.7%) | 68 % | 1200 |
| Grain | Kawowy Castle | 0.2 kg (3.8%) | --- % | 520 |
| Grain | Strzegom Cookie Bursztynowy | 0.2 kg (3.8%) | 70 % | 70 |
| Grain | Jęczmień palony | 0.15 kg (2.9%) | 55 % | 1200 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|---------|--------|--------|------------|
| Boil | Fuggles | 40 g | 60 min | 5.3 % |
| Boil | Fuggles | 10 g | 15 min | 5.3 % |