

#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 %