

# OATMEAL STOUT

---

- Gravity **15.7 BLG**
- ABV **6.6 %**
- IBU **25**
- SRM **28**
- Style **Oatmeal Stout**

## Batch size

- Expected quantity of finished beer **27 liter(s)**
- Trub loss **0 %**
- Size with trub loss **27 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **29.7 liter(s)**

## Mash information

- Mash efficiency **78 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **25.5 liter(s)**
- Total mash volume **32.8 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pale Ale	5 kg (68.6%)	79 %	6
Grain	Caraaroma	0.34 kg (4.7%)	78 %	400
Grain	Płatki owsiane	1.2 kg (16.5%)	85 %	3
Grain	Fawcett - Pale Chocolate	0.25 kg (3.4%)	71 %	600
Grain	Fawcett - Brown	0.25 kg (3.4%)	72 %	180
Grain	Jęczmień palony	0.25 kg (3.4%)	55 %	985

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	iunga	30 g	60 min	10 %

## Yeasts

Name	Type	Form	Amount	Laboratory
us-05	Ale	Dry	11 g	---