

Oatmeal stout

- Gravity **13.3 BLG**
- ABV **5.5 %**
- IBU **29**
- SRM **37.9**
- Style **Oatmeal Stout**

Batch size

- Expected quantity of finished beer **10 liter(s)**
- Trub loss **5 %**
- Size with trub loss **10.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **12.7 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **10 liter(s)**
- Total mash volume **12.8 liter(s)**

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	2 kg (70.2%)	80 %	5
Grain	Płatki owsiane	0.15 kg (5.3%)	60 %	3
Grain	Płatki owsiane prażone	0.15 kg (5.3%)	60 %	3
Grain	Viking Czekoladowy ciemny	0.25 kg (8.8%)	67 %	900
Grain	Jęczmień palony viking	0.15 kg (5.3%)	55 %	985
Grain	Viking Karmel 150	0.15 kg (5.3%)	75 %	150

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	East Kent Goldings	20 g	60 min	5.1 %
Aroma (end of boil)	East Kent Goldings	10 g	10 min	5.1 %
Aroma (end of boil)	Fuggles	10 g	10 min	4.5 %

Yeasts

Name	Type	Form	Amount	Laboratory
Whc ale	Ale	Slant	100 ml	Whc

Extras

Type	Name	Amount	Use for	Time
Water Agent	Kreda	6 g	Mash	60 min
Fining	Whirflock	6 g	Boil	5 min
Other	Łuska ryżowa	100 g	Mash	5 min