

# Oatmeal stout

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- Gravity **13.1 BLG**
- ABV **5.3 %**
- IBU **26**
- SRM **35**
- 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 **45 min**
- Evaporation rate **10 %/h**
- Boil size **24.7 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **17.1 liter(s)**
- Total mash volume **22.8 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	3.5 kg (61.4%)	80 %	5
Grain	Strzegom Karmel 150	0.3 kg (5.3%)	75 %	150
Grain	Jęczmień palony	0.3 kg (5.3%)	55 %	985
Grain	Strzegom Czekoladowy ciemny	0.3 kg (5.3%)	68 %	1200
Grain	Płatki owsiane	1.3 kg (22.8%)	60 %	3

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	East Kent Goldings	50 g	50 min	5.1 %

## Yeasts

Name	Type	Form	Amount	Laboratory
FM13 Irlandzkie Ciemności	Ale	Slant	200 ml	Fermentum Mobile

## Notes

- przednia 14blg, koncowa 13,5blg, zeszło do 5blg po 1,5 tygodnia  
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