

# Oatmeal stout

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- Gravity **14.5 BLG**
- ABV **6 %**
- IBU **27**
- SRM **30.7**
- Style **Oatmeal Stout**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **22 liter(s)**
- Boil time **60 min**
- Evaporation rate **15 %/h**
- Boil size **27.6 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **23.1 liter(s)**
- Total mash volume **29.7 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pale Ale	3 kg (45.5%)	79 %	6
Grain	Strzegom Wiedeński	1.5 kg (22.7%)	79 %	10
Grain	Płatki owsiane	1 kg (15.2%)	60 %	3
Grain	Strzegom Karmel 300	0.3 kg (4.5%)	70 %	299
Grain	Strzegom Czekoladowy jasny	0.5 kg (7.6%)	68 %	400
Grain	Jęczmień palony	0.3 kg (4.5%)	55 %	985

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Challenger	30 g	60 min	7 %
Boil	Challenger	20 g	15 min	7 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Danstar - Nottingham	Ale	Slant	200 ml	---