

## oatmeal stout

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- Gravity **11.7 BLG**
- ABV **4.7 %**
- IBU **25**
- SRM **33.5**

### Batch size

- Expected quantity of finished beer **14 liter(s)**
- Trub loss **5 %**
- Size with trub loss **14.7 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **17.7 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **10.2 liter(s)**
- Total mash volume **13.6 liter(s)**

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Oats, Flaked	0.4 kg (11.8%)	80 %	2
Grain	Strzegom Pilzneński	1.4 kg (41.2%)	80 %	4
Grain	Monachijski	1 kg (29.4%)	80 %	16
Grain	Strzegom Karmel 300	0.2 kg (5.9%)	70 %	299
Grain	Jęczmień palony	0.4 kg (11.8%)	55 %	985

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	magnum	12 g	60 min	13 %