

## 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 %       |