

# Oatmeal Stout

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- Gravity **14.3 BLG**
- ABV **5.9 %**
- IBU **33**
- SRM **27.5**
- Style **Oatmeal Stout**

## Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **5 %**
- Size with trub loss **26.3 liter(s)**
- Boil time **60 min**
- Evaporation rate **5 %/h**
- Boil size **30.2 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **21.7 liter(s)**
- Total mash volume **28.9 liter(s)**

## Fermentables

| Type  | Name                        | Amount         | Yield | EBC  |
|-------|-----------------------------|----------------|-------|------|
| Grain | Viking Pale Ale malt        | 5.5 kg (76.1%) | 80 %  | 5    |
| Grain | Płatki owsiane              | 0.8 kg (11.1%) | 85 %  | 3    |
| Grain | Fawcett - Dark Crystal      | 0.38 kg (5.3%) | 71 %  | 200  |
| Grain | Weyermann - Chocolate Wheat | 0.4 kg (5.5%)  | 74 %  | 900  |
| Grain | Jęczmień palony             | 0.15 kg (2.1%) | 55 %  | 1110 |

## Hops

| Use for | Name   | Amount | Time   | Alpha acid |
|---------|--------|--------|--------|------------|
| Boil    | Magnum | 30 g   | 60 min | 13.5 %     |

## Yeasts

| Name        | Type | Form | Amount | Laboratory |
|-------------|------|------|--------|------------|
| Safale S-04 | Ale  | Dry  | 11.5 g | Safale     |
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