

# Oatmeal Stout

---

- Gravity **11.7 BLG**
- ABV **4.7 %**
- IBU **22**
- SRM **32.4**
- 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 **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.3 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **14.4 liter(s)**
- Total mash volume **19.2 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	3 kg (62.5%)	81 %	4
Grain	Oats, Flaked	1 kg (20.8%)	80 %	2
Grain	Fawcett - Pale Chocolate	0.4 kg (8.3%)	71 %	600
Grain	Jęczmień palony	0.4 kg (8.3%)	55 %	985

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	lunga	25 g	30 min	10.3 %

## Yeasts

Name	Type	Form	Amount	Laboratory
FM13 Irlandzkie Ciemności	Ale	Liquid	100 ml	Fermentum Mobile