

# Oatmeal Stout DomowyWarzyciel ang.

- Gravity **10.5 BLG**
- ABV **4.2 %**
- IBU **19**
- SRM **31.5**
- Style **Oatmeal Stout**

## Batch size

- Expected quantity of finished beer **24 liter(s)**
- Trub loss **5 %**
- Size with trub loss **25.2 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **30.4 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **15.6 liter(s)**
- Total mash volume **20.8 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Weyermann - Pale Ale Malt	3.2 kg (61.5%)	85 %	7
Grain	Weyermann - Carafa I	0.3 kg (5.8%)	70 %	690
Grain	Jęczmień Palony	0.4 kg (7.7%)	55 %	985
Grain	Caraaroma	0.3 kg (5.8%)	78 %	400
Grain	Płatki owsiane	1 kg (19.2%)	60 %	3

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Lublin (Lubelski)	30 g	55 min	4 %
Aroma (end of boil)	Citra	30 g	5 min	12 %

## Yeasts

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