

# Oatmeal WeizzenStout

- Gravity **13.3 BLG**
- ABV **5.5 %**
- IBU **16**
- SRM **25.8**

## Batch size

- Expected quantity of finished beer **10 liter(s)**
- Trub loss **5 %**
- Size with trub loss **10.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **12.7 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **8.3 liter(s)**
- Total mash volume **11 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	1.75 kg (63.5%)	80 %	5
Grain	Platki owsiane	0.4 kg (14.5%)	85 %	3
Grain	Munich Malt	0.225 kg (8.2%)	80 %	18
Grain	Caramel/Crystal Malt - 40L	0.11 kg (4%)	74 %	79
Grain	Carafa III	0.09 kg (3.3%)	70 %	1034
Grain	Weyermann - Chocolate Rye	0.09 kg (3.3%)	20 %	493
Grain	Weyermann - Chocolate Wheat	0.09 kg (3.3%)	74 %	788

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Iunga	7 g	60 min	11 %

## Yeasts

Name	Type	Form	Amount	Laboratory
FM41 Gwoździe i Banany	Wheat	Slant	75 ml	Fermentum Mobile