

# [Draft] Oatmeal Stout

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- Gravity **15.9 BLG**
- ABV ---
- IBU **25**
- SRM **35.3**
- Style **Oatmeal Stout**

## Batch size

- Expected quantity of finished beer **23 liter(s)**
- Trub loss **5 %**
- Size with trub loss **24.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **29 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **20.4 liter(s)**
- Total mash volume **27.2 liter(s)**

## Fermentables

| Type  | Name                           | Amount         | Yield | EBC  |
|-------|--------------------------------|----------------|-------|------|
| Grain | Viking Pale Ale malt           | 5 kg (73.5%)   | 80 %  | 5    |
| Grain | Płatki owsiane                 | 0.8 kg (11.8%) | 85 %  | 3    |
| Grain | Strzegom<br>Czekoladowy ciemny | 0.6 kg (8.8%)  | 68 %  | 1200 |
| Grain | Viking Cookie malt             | 0.4 kg (5.9%)  | 70 %  | 50   |

## Hops

| Use for | Name       | Amount | Time   | Alpha acid |
|---------|------------|--------|--------|------------|
| Boil    | Magnat     | 15 g   | 60 min | 12.5 %     |
| Boil    | Willamette | 15 g   | 30 min | 7.6 %      |

## Yeasts

| Name         | Type | Form | Amount | Laboratory |
|--------------|------|------|--------|------------|
| Safale US-05 | Ale  | Dry  | 11.5 g | Fermentis  |