

oatmeal

- Gravity **13.8 BLG**
- ABV **5.7 %**
- IBU **28**
- SRM **32.4**
- Style **Oatmeal Stout**

Batch size

- Expected quantity of finished beer **15 liter(s)**
- Trub loss **5 %**
- Size with trub loss **15.8 liter(s)**
- Boil time **45 min**
- Evaporation rate **10 %/h**
- Boil size **18.6 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **12.6 liter(s)**
- Total mash volume **16.8 liter(s)**

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	2.5 kg (59.5%)	80 %	5
Grain	Oats, Flaked	1 kg (23.8%)	80 %	2
Grain	Caramel Sweet	0.2 kg (4.8%)	75 %	50
Grain	Extra black	0.1 kg (2.4%)	65 %	1400
Grain	Weyermann - Chocolate Wheat	0.2 kg (4.8%)	74 %	1000
Grain	Fawcett - Pale Chocolate	0.2 kg (4.8%)	71 %	600

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Fuggles	20 g	45 min	4.5 %
Boil	East Kent Goldings	25 g	45 min	5.1 %
Dry Hop	East Kent Goldings	40 g	3 day(s)	5.1 %

Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Slant	100 ml	---