

# Oatmeal stotu

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- Gravity **14 BLG**
- ABV **5.8 %**
- IBU **19**
- SRM **30.3**
- Style **Oatmeal Stout**

## 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 **8.7 liter(s)**
- Total mash volume **11.6 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Weyermann - Pale Ale Malt	2 kg (69%)	85 %	7
Grain	Płatki owsiane	0.5 kg (17.2%)	60 %	3
Grain	Caraaroma	0.15 kg (5.2%)	78 %	400
Grain	Jęczmień palony	0.15 kg (5.2%)	55 %	985
Grain	Weyermann - Carafa I	0.1 kg (3.4%)	70 %	690

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Magnat	5 g	55 min	11.2 %
Boil	Challenger	15 g	10 min	7 %

## Yeasts

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