

Oatmeal stout 1

- Gravity **12.6 BLG**
- ABV **5.1 %**
- IBU **32**
- SRM **30.3**
- Style **Oatmeal Stout**

Batch size

- Expected quantity of finished beer **27 liter(s)**
- Trub loss **5 %**
- Size with trub loss **28.4 liter(s)**
- Boil time **70 min**
- Evaporation rate **10 %/h**
- Boil size **34.7 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **20.9 liter(s)**
- Total mash volume **27.8 liter(s)**

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Płatki owsiane	1 kg (14.4%)	85 %	3
Grain	Viking Pale Ale malt	5 kg (71.9%)	80 %	5
Grain	Jęczmień palony	0.7 kg (10.1%)	55 %	985
Grain	Strzegom Karmel 300	0.25 kg (3.6%)	70 %	299

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Lublin (Lubelski)	100 g	60 min	4 %

Yeasts

Name	Type	Form	Amount	Laboratory
Safale S-04	Ale	Dry	11 g	Safale