

Oatmeal stout

- Gravity **13.3 BLG**
- ABV **5.5 %**
- IBU **29**
- SRM **37.9**
- 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 **3.5 liter(s) / kg**
- Mash size **10 liter(s)**
- Total mash volume **12.8 liter(s)**

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|---------------------------|----------------|-------|-----|
| Grain | Viking Pale Ale malt | 2 kg (70.2%) | 80 % | 5 |
| Grain | Płatki owsiane | 0.15 kg (5.3%) | 60 % | 3 |
| Grain | Płatki owsiane prażone | 0.15 kg (5.3%) | 60 % | 3 |
| Grain | Viking Czekoladowy ciemny | 0.25 kg (8.8%) | 67 % | 900 |
| Grain | Jęczmień palony viking | 0.15 kg (5.3%) | 55 % | 985 |
| Grain | Viking Karmel 150 | 0.15 kg (5.3%) | 75 % | 150 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|--------------------|--------|--------|------------|
| Boil | East Kent Goldings | 20 g | 60 min | 5.1 % |
| Aroma (end of boil) | East Kent Goldings | 10 g | 10 min | 5.1 % |
| Aroma (end of boil) | Fuggles | 10 g | 10 min | 4.5 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|---------|------|-------|--------|------------|
| Whc ale | Ale | Slant | 100 ml | Whc |

Extras

| Type | Name | Amount | Use for | Time |
|-------------|--------------|--------|---------|--------|
| Water Agent | Kreda | 6 g | Mash | 60 min |
| Fining | Whirflock | 6 g | Boil | 5 min |
| Other | Łuska ryżowa | 100 g | Mash | 5 min |