

# Oatmeal Stout

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- Gravity **13.3 BLG**
- ABV **5.5 %**
- IBU **31**
- SRM **33.3**
- Style **Oatmeal Stout**

## Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **5 %**
- Size with trub loss **26.3 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **31.7 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **4 liter(s) / kg**
- Mash size **28.8 liter(s)**
- Total mash volume **36 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Simpsons - Maris Otter	4.6 kg (64%)	81 %	6
Grain	Płatki owsiane	1 kg (13.9%)	60 %	3
Grain	Chocolate Malt (US)	0.65 kg (9%)	60 %	690
Grain	Caramel/Crystal Malt - 60L	0.65 kg (9%)	74 %	118
Grain	Jęczmień palony	0.29 kg (4%)	55 %	985

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Fuggles	70 g	60 min	4.5 %
Boil	Fuggles	30 g	10 min	4.5 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale S-04	Ale	Dry	23 g	Fermentis