

# Oatmeal Stout

---

- Gravity **18 BLG**
- ABV **7.7 %**
- IBU **24**
- SRM **32.7**
- Style **Oatmeal Stout**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **3 %**
- Size with trub loss **20.6 liter(s)**
- Boil time **30 min**
- Evaporation rate **10 %/h**
- Boil size **22.3 liter(s)**

## Mash information

- Mash efficiency **85 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **18 liter(s)**
- Total mash volume **24 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	5 kg (83.3%)	80 %	5
Grain	Carafa II	0.5 kg (8.3%)	70 %	1150
Grain	Fawcett owsiany	0.5 kg (8.3%)	80 %	5

## Hops

Use for	Name	Amount	Time	Alpha acid
First Wort	Magnum	25 g	30 min	12 %