

Oatmeal Stout

- Gravity **14 BLG**
- ABV ---
- IBU **32**
- SRM **30.2**
- Style **Oatmeal Stout**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.3 liter(s)**

Mash information

- Mash efficiency **85 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **15.3 liter(s)**
- Total mash volume **20.4 liter(s)**

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pale Ale	3.5 kg (68.6%)	79 %	6
Grain	Płatki owsiane	1 kg (19.6%)	85 %	3
Grain	Strzegom Karmel 600	0.2 kg (3.9%)	68 %	601
Grain	Jęczmień palony	0.2 kg (3.9%)	55 %	985
Grain	Strzegom Czekoladowy ciemny	0.2 kg (3.9%)	68 %	1200

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Magnat	20 g	60 min	12 %
Boil	Lublin (Lubelski)	50 g	10 min	4 %

Yeasts

Name	Type	Form	Amount	Laboratory
Safale S-04	Ale	Slant	200 ml	Safale