

# Oatmeal Stout

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- Gravity **15.7 BLG**
- ABV **6.6 %**
- IBU **58**
- SRM **36.7**

## Batch size

- Expected quantity of finished beer **8 liter(s)**
- Trub loss **5 %**
- Size with trub loss **8.4 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **10.1 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **7.4 liter(s)**
- Total mash volume **9.8 liter(s)**

## Fermentables

| Type    | Name                       | Amount         | Yield | EBC  |
|---------|----------------------------|----------------|-------|------|
| Grain   | Briess - Pale Ale Malt     | 2 kg (78.4%)   | 80 %  | 5    |
| Grain   | Caramel/Crystal Malt - 10L | 0.2 kg (7.8%)  | 75 %  | 20   |
| Grain   | Simpsons - Roasted Barley  | 0.15 kg (5.9%) | 70 %  | 1300 |
| Grain   | Briess - Chocolate Malt    | 0.1 kg (3.9%)  | 60 %  | 1000 |
| Adjunct | Briess - Oat Flakes        | 0.1 kg (3.9%)  | 80 %  | 5    |

## Hops

| Use for | Name  | Amount | Time   | Alpha acid |
|---------|-------|--------|--------|------------|
| Boil    | Citra | 20 g   | 60 min | 12 %       |

## Yeasts

| Name         | Type | Form | Amount | Laboratory |
|--------------|------|------|--------|------------|
| Safale US-05 | Ale  | Dry  | 5 g    | Fermentis  |