

## Oatmeal stout #35

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- Gravity **13.1 BLG**
- ABV **5.3 %**
- IBU **35**
- SRM **34**
- Style **Oatmeal Stout**

### Batch size

- Expected quantity of finished beer **14 liter(s)**
- Trub loss **5 %**
- Size with trub loss **14.7 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **17.7 liter(s)**

### Mash information

- Mash efficiency **65 %**
- Liquor-to-grist ratio **4 liter(s) / kg**
- Mash size **17.1 liter(s)**
- Total mash volume **21.4 liter(s)**

### Fermentables

| Type  | Name                          | Amount          | Yield | EBC |
|-------|-------------------------------|-----------------|-------|-----|
| Grain | Strzegom Pilzneński           | 2 kg (46.8%)    | 80 %  | 4   |
| Grain | Strzegom Monachijski typ I    | 1 kg (23.4%)    | 79 %  | 16  |
| Grain | Strzegom Pszeniczny           | 0.4 kg (9.4%)   | 81 %  | 6   |
| Grain | Płatki owsiane                | 0.2 kg (4.7%)   | 85 %  | 3   |
| Grain | Fawcett - Pale Chocolate      | 0.2 kg (4.7%)   | 71 %  | 600 |
| Grain | Żytni                         | 0.1 kg (2.3%)   | 85 %  | 8   |
| Grain | Weyermann - Carafa II Special | 0.125 kg (2.9%) | 70 %  | 837 |
| Grain | Briess - Black Malt           | 0.125 kg (2.9%) | 55 %  | 985 |
| Grain | Chocolate Malt - Fawcett      | 0.125 kg (2.9%) | 73 %  | 880 |

### Hops

| Use for | Name   | Amount | Time   | Alpha acid |
|---------|--------|--------|--------|------------|
| Boil    | Nugget | 15 g   | 60 min | 15 %       |