

Oatmeal Stout

- Gravity **12.9 BLG**
- ABV **5.2 %**
- IBU **30**
- SRM **34.6**
- 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 **72 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **19.1 liter(s)**
- Total mash volume **24.5 liter(s)**

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|--------------------------------|----------------|-------|-----|
| Grain | Viking Pale Ale malt | 3.5 kg (64.2%) | 80 % | 5 |
| Grain | Oats, Flaked | 0.8 kg (14.7%) | 80 % | 2 |
| Grain | Jęczmień palony | 0.15 kg (2.8%) | 55 % | 985 |
| Grain | Weyermann - Dehusked Carafa II | 0.3 kg (5.5%) | 70 % | 837 |
| Grain | Fawcett - Pale Chocolate | 0.4 kg (7.3%) | 71 % | 600 |
| Grain | Caramel Aromatic | 0.3 kg (5.5%) | 75 % | 180 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|-------|--------|--------|------------|
| Boil | lunga | 25 g | 60 min | 11 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|--------------|------|------|--------|------------|
| Safale US-05 | Ale | Dry | 11.5 g | Fermentis |