

# Oatmeal Stout

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- 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