

# Oatmeal Stout

- Gravity **12.1 BLG**
- ABV **4.9 %**
- IBU **28**
- SRM **24.5**

## Batch size

- Expected quantity of finished beer **10 liter(s)**
- Trub loss **5 %**
- Size with trub loss **11.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **13.8 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **8.6 liter(s)**
- Total mash volume **11.4 liter(s)**

## Fermentables

| Type  | Name                        | Amount          | Yield | EBC  |
|-------|-----------------------------|-----------------|-------|------|
| Grain | Viking Pale Ale malt        | 1.75 kg (61.3%) | 80 %  | 5    |
| Grain | Słód owsiany Fawcett        | 0.5 kg (17.5%)  | 61 %  | 5    |
| Grain | Munich Malt                 | 0.225 kg (7.9%) | 80 %  | 18   |
| Grain | Caramel/Crystal Malt - 40L  | 0.11 kg (3.9%)  | 74 %  | 79   |
| Grain | Carafa III                  | 0.09 kg (3.2%)  | 70 %  | 1034 |
| Grain | Weyermann - Chocolate Rye   | 0.09 kg (3.2%)  | 20 %  | 493  |
| Grain | Weyermann - Chocolate Wheat | 0.09 kg (3.2%)  | 74 %  | 788  |

## Hops

| Use for | Name  | Amount | Time   | Alpha acid |
|---------|-------|--------|--------|------------|
| Boil    | lunga | 12.5 g | 60 min | 11 %       |

## Yeasts

| Name                           | Type | Form   | Amount | Laboratory |
|--------------------------------|------|--------|--------|------------|
| WLP090 - San Diego Super Yeast | Ale  | Liquid | 75 ml  | White Labs |