

Oatmeal Stout

- Gravity **13.1 BLG**
- ABV **5.3 %**
- IBU **25**
- SRM **33.7**
- 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 **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **15.6 liter(s)**
- Total mash volume **20.8 liter(s)**

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|-------------------------------|----------------|-------|------|
| Grain | Viking Pale Ale malt | 3.2 kg (61.5%) | 80 % | 5 |
| Grain | Strzegom Karmel 400 | 0.4 kg (7.7%) | 80 % | 400 |
| Grain | Strzegom Czekoladowy ciemny | 0.3 kg (5.8%) | 68 % | 1200 |
| Grain | Płatki owsiane | 1 kg (19.2%) | 85 % | 3 |
| Grain | Jęczmień palony | 0.1 kg (1.9%) | 55 % | 1200 |
| Grain | Karmelowy Pszeniczny Strzegom | 0.2 kg (3.8%) | 79 % | 130 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|---------|--------|--------|------------|
| Boil | Fuggles | 30 g | 60 min | 5.9 % |
| Boil | Fuggles | 20 g | 15 min | 5.9 % |