

Oatmeal Stout

- Gravity **11.7 BLG**
- ABV **4.7 %**
- IBU **22**
- SRM **32.4**
- 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 **14.4 liter(s)**
- Total mash volume **19.2 liter(s)**

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|--------------------------|---------------|-------|-----|
| Grain | Pilzneński | 3 kg (62.5%) | 81 % | 4 |
| Grain | Oats, Flaked | 1 kg (20.8%) | 80 % | 2 |
| Grain | Fawcett - Pale Chocolate | 0.4 kg (8.3%) | 71 % | 600 |
| Grain | Jęczmień palony | 0.4 kg (8.3%) | 55 % | 985 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|-------|--------|--------|------------|
| Boil | lunga | 25 g | 30 min | 10.3 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|---------------------------|------|--------|--------|------------------|
| FM13 Irlandzkie Ciemności | Ale | Liquid | 100 ml | Fermentum Mobile |