

Oatmeal Sweet Stout

- Gravity **13.6 BLG**
- ABV **5.6 %**
- IBU **15**
- SRM **22**
- Style **Sweet Stout**

Batch size

- Expected quantity of finished beer **60 liter(s)**
- Trub loss **5 %**
- Size with trub loss **63 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **75.9 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **40.5 liter(s)**
- Total mash volume **54 liter(s)**

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|------------------------|----------------|--------|------|
| Grain | Viking Pale Ale malt | 5 kg (32.3%) | 80 % | 5 |
| Grain | Płatki owsiane | 5 kg (32.3%) | 85 % | 3 |
| Grain | Caraaroma | 1 kg (6.5%) | 78 % | 400 |
| Grain | Weyermann Caramunich 3 | 1 kg (6.5%) | 76 % | 150 |
| Grain | Pszeniczny | 1 kg (6.5%) | 85 % | 4 |
| Grain | Carafa III | 0.25 kg (1.6%) | 70 % | 1034 |
| Grain | Jęczmień palony | 0.25 kg (1.6%) | 55 % | 985 |
| Sugar | Milk Sugar (Lactose) | 2 kg (12.9%) | 76.1 % | 0 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|------------|--------|--------|------------|
| Boil | Challenger | 60 g | 60 min | 7 % |