

# Outmeal Stout

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- Gravity **10.2 BLG**
- ABV **4.1 %**
- IBU ---
- SRM **26.5**
- Style **Oatmeal Stout**

## Batch size

- Expected quantity of finished beer **24 liter(s)**
- Trub loss **5 %**
- Size with trub loss **26.4 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **31.7 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **15.9 liter(s)**
- Total mash volume **21.2 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	3.5 kg (66%)	80 %	5
Grain	Jęczmień palony	0.5 kg (9.4%)	55 %	985
Grain	Carabelge	0.5 kg (9.4%)	80 %	30
Grain	Brown Malt (British Chocolate)	0.5 kg (9.4%)	70 %	128
Grain	Weyermann - Carared	0.3 kg (5.7%)	75 %	45