

Outmeal stout

- Gravity **14.5 BLG**
- ABV **6 %**
- IBU **24**
- SRM **41.3**
- Style **Oatmeal Stout**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **10 %**
- Size with trub loss **22 liter(s)**
- Boil time **60 min**
- Evaporation rate **5 %/h**
- Boil size **25.2 liter(s)**

Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **18 liter(s)**
- Total mash volume **24 liter(s)**

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|-----------------------------|----------------|-------|------|
| Grain | Strzegom Pale Ale | 3.5 kg (58.3%) | 79 % | 6 |
| Grain | viking malt karmelowy 100 | 0.3 kg (5%) | 74 % | 108 |
| Grain | Biscuit Malt | 0.3 kg (5%) | 79 % | 45 |
| Grain | Strzegom Czekoladowy ciemny | 0.5 kg (8.3%) | 68 % | 1000 |
| Grain | Oats, Flaked | 1 kg (16.7%) | 80 % | 2 |
| Grain | Jęczmień palony | 0.4 kg (6.7%) | 55 % | 985 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|---------|--------|--------|------------|
| Boil | Marynka | 30 g | 50 min | 8.6 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|-------------|------|------|--------|------------|
| Safale S-04 | Ale | Dry | 11 g | Safale |