

# Outmeal stout

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- 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     |