

WS

- Gravity **14.5 BLG**
- ABV **6 %**
- IBU **26**
- SRM **38.1**
- 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 **70 %**
- Liquor-to-grist ratio **2.8 liter(s) / kg**
- Mash size **17.8 liter(s)**
- Total mash volume **24.1 liter(s)**

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|-----------------------------|----------------|-------|------|
| Grain | Simpsons - Peated Malt | 5 kg (78.7%) | 81 % | 5 |
| Grain | Płatki owsiane | 0.4 kg (6.3%) | 85 % | 3 |
| Grain | Strzegom Karmel 150 | 0.25 kg (3.9%) | 75 % | 150 |
| Grain | Strzegom Czekoladowy ciemny | 0.25 kg (3.9%) | 68 % | 1200 |
| Grain | Carafa III | 0.25 kg (3.9%) | 70 % | 1034 |
| Grain | Jęczmień palony | 0.2 kg (3.1%) | 55 % | 985 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|------|--------|--------|------------|
| Boil | O | 30 g | 60 min | 7 % |
| Boil | O | 30 g | 5 min | 7 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|-------|------|------|--------|------------|
| US-05 | Ale | Dry | 11 g | I |