

#19 GREAT DIVIDE OATMEAL YETI X DIVISION_BELL

- Gravity **15 BLG**
- ABV **6.2 %**
- IBU **34**
- SRM **35.7**
- Style **Oatmeal Stout**

Batch size

- Expected quantity of finished beer **22 liter(s)**
- Trub loss **5 %**
- Size with trub loss **23.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **5 %/h**
- Boil size **26.6 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **21 liter(s)**
- Total mash volume **28 liter(s)**

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	3.25 kg (46.4%)	81 %	4
Grain	Monachijski	1 kg (14.3%)	80 %	16
Grain	Płatki owsiane	0.5 kg (7.1%)	60 %	3
Grain	Strzegom Czekoladowy jasny	0.25 kg (3.6%)	68 %	400
Grain	Simpsons - Golden Naked Oats	1 kg (14.3%)	73 %	20
Grain	Biscuit Malt	0.3 kg (4.3%)	79 %	45
Grain	Carafa II	0.2 kg (2.9%)	70 %	812
Grain	Jęczmień palony	0.5 kg (7.1%)	55 %	985

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	45 g	60 min	8.2 %

Yeasts

Name	Type	Form	Amount	Laboratory
us-05	Ale	Slant	300 ml	fermentis

Extras

Type	Name	Amount	Use for	Time
Water Agent	gips	10 g	Mash	60 min