

## oat

- Gravity **14 BLG**
- ABV **5.8 %**
- IBU **39**
- SRM **35.2**
- Style **Oatmeal Stout**

### Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **10 %**
- Size with trub loss **24 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **28.6 liter(s)**

### Mash information

- Mash efficiency **70 %**
- 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	Viking Pale Ale malt	5 kg (71.4%)	80 %	5
Grain	Oats, Flaked	0.75 kg (10.7%)	80 %	2
Grain	Special B Malt	0.5 kg (7.1%)	65.2 %	315
Grain	Weyermann - Chocolate Wheat	0.5 kg (7.1%)	74 %	788
Grain	Black Barley (Roast Barley)	0.25 kg (3.6%)	55 %	985

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Chinook	20 g	60 min	13 %
Aroma (end of boil)	Chinook	5 g	15 min	13 %
Aroma (end of boil)	Simcoe	5 g	15 min	13.2 %
Aroma (end of boil)	Chinook	5 g	10 min	13 %
Aroma (end of boil)	Simcoe	5 g	10 min	13.2 %
Aroma (end of boil)	Chinook	10 g	5 min	13 %
Aroma (end of boil)	Simcoe	10 g	5 min	13.2 %
Dry Hop	Chinook	30 g	2 day(s)	13 %
Dry Hop	Simcoe	30 g	2 day(s)	13.2 %

### Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Dry	10 g	Fermentis