

# Oatmeal Stout

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- Gravity **14.3 BLG**
- ABV **5.9 %**
- IBU **30**
- SRM **32.2**
- Style **Oatmeal Stout**

## Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **5 %**
- Size with trub loss **26.3 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **31.7 liter(s)**

## Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **21.3 liter(s)**
- Total mash volume **28.4 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Wiedeński	4.9 kg (69%)	79 %	10
Grain	Oats, Flaked	0.8 kg (11.3%)	65 %	2
Grain	Special W Malt	0.4 kg (5.6%)	65.2 %	315
Grain	Brown Malt (British Chocolate)	0.4 kg (5.6%)	70 %	128
Grain	Weyermann - Dehusked Carafa III	0.3 kg (4.2%)	70 %	1024
Grain	Chocolate Malt (UK)	0.3 kg (4.2%)	73 %	887

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Magnum	30 g	60 min	10 %
Boil	Izabella	10 g	60 min	6.5 %