

Oatmeal Stout

- Gravity **13.3 BLG**
- ABV **5.5 %**
- IBU **31**
- SRM **33.3**
- 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 **75 %**
- Liquor-to-grist ratio **4 liter(s) / kg**
- Mash size **28.8 liter(s)**
- Total mash volume **36 liter(s)**

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|----------------------------|--------------|-------|-----|
| Grain | Simpsons - Maris Otter | 4.6 kg (64%) | 81 % | 6 |
| Grain | Płatki owsiane | 1 kg (13.9%) | 60 % | 3 |
| Grain | Chocolate Malt (US) | 0.65 kg (9%) | 60 % | 690 |
| Grain | Caramel/Crystal Malt - 60L | 0.65 kg (9%) | 74 % | 118 |
| Grain | Jęczmień palony | 0.29 kg (4%) | 55 % | 985 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|---------|--------|--------|------------|
| Boil | Fuggles | 70 g | 60 min | 4.5 % |
| Boil | Fuggles | 30 g | 10 min | 4.5 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|-------------|------|------|--------|------------|
| Safale S-04 | Ale | Dry | 23 g | Fermentis |