

Oatmeal Stout

- Gravity **15.7 BLG**
- ABV **6.6 %**
- IBU **58**
- SRM **36.7**

Batch size

- Expected quantity of finished beer **8 liter(s)**
- Trub loss **5 %**
- Size with trub loss **8.4 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **10.1 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **7.4 liter(s)**
- Total mash volume **9.8 liter(s)**

Fermentables

| Type | Name | Amount | Yield | EBC |
|---------|----------------------------|----------------|-------|------|
| Grain | Briess - Pale Ale Malt | 2 kg (78.4%) | 80 % | 5 |
| Grain | Caramel/Crystal Malt - 10L | 0.2 kg (7.8%) | 75 % | 20 |
| Grain | Simpsons - Roasted Barley | 0.15 kg (5.9%) | 70 % | 1300 |
| Grain | Briess - Chocolate Malt | 0.1 kg (3.9%) | 60 % | 1000 |
| Adjunct | Briess - Oat Flakes | 0.1 kg (3.9%) | 80 % | 5 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|-------|--------|--------|------------|
| Boil | Citra | 20 g | 60 min | 12 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|--------------|------|------|--------|------------|
| Safale US-05 | Ale | Dry | 5 g | Fermentis |