

# Oatmeal Stout

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- Gravity **14 BLG**
- ABV **5.8 %**
- IBU **32**
- SRM **30.7**
- Style **Sweet Stout**

## Batch size

- Expected quantity of finished beer **10 liter(s)**
- Trub loss **5 %**
- Size with trub loss **10.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **12.7 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **7.7 liter(s)**
- Total mash volume **10.3 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pale Ale	1.85 kg (65.6%)	79 %	6
Grain	Strzegom Czekoladowy jasny	0.17 kg (6%)	68 %	400
Grain	Strzegom Karmel 600	0.2 kg (7.1%)	68 %	601
Grain	Jęczmień palony	0.1 kg (3.5%)	55 %	985
Sugar	Laktoza	0.25 kg (8.9%)	--- %	---
Grain	Płatki owsiane	0.25 kg (8.9%)	85 %	3

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Northdown	10 g	60 min	8.2 %
Boil	Marynka	8 g	60 min	8.8 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Danstar - Nottingham	Ale	Dry	5.04 g	Danstar