

Oatmeal stout #35

- Gravity **13.1 BLG**
- ABV **5.3 %**
- IBU **35**
- SRM **34**
- Style **Oatmeal Stout**

Batch size

- Expected quantity of finished beer **14 liter(s)**
- Trub loss **5 %**
- Size with trub loss **14.7 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **17.7 liter(s)**

Mash information

- Mash efficiency **65 %**
- Liquor-to-grist ratio **4 liter(s) / kg**
- Mash size **17.1 liter(s)**
- Total mash volume **21.4 liter(s)**

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pilzneński	2 kg (46.8%)	80 %	4
Grain	Strzegom Monachijski typ I	1 kg (23.4%)	79 %	16
Grain	Strzegom Pszeniczny	0.4 kg (9.4%)	81 %	6
Grain	Płatki owsiane	0.2 kg (4.7%)	85 %	3
Grain	Fawcett - Pale Chocolate	0.2 kg (4.7%)	71 %	600
Grain	Żytni	0.1 kg (2.3%)	85 %	8
Grain	Weyermann - Carafa II Special	0.125 kg (2.9%)	70 %	837
Grain	Briess - Black Malt	0.125 kg (2.9%)	55 %	985
Grain	Chocolate Malt - Fawcett	0.125 kg (2.9%)	73 %	880

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Nugget	15 g	60 min	15 %