

# Oatmeal Stout

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- Gravity **12.9 BLG**
- ABV **5.2 %**
- IBU **30**
- SRM **34.6**
- Style **Oatmeal Stout**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.3 liter(s)**

## Mash information

- Mash efficiency **72 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **19.1 liter(s)**
- Total mash volume **24.5 liter(s)**

## Fermentables

| Type  | Name                           | Amount         | Yield | EBC |
|-------|--------------------------------|----------------|-------|-----|
| Grain | Viking Pale Ale malt           | 3.5 kg (64.2%) | 80 %  | 5   |
| Grain | Oats, Flaked                   | 0.8 kg (14.7%) | 80 %  | 2   |
| Grain | Jęczmień palony                | 0.15 kg (2.8%) | 55 %  | 985 |
| Grain | Weyermann - Dehusked Carafa II | 0.3 kg (5.5%)  | 70 %  | 837 |
| Grain | Fawcett - Pale Chocolate       | 0.4 kg (7.3%)  | 71 %  | 600 |
| Grain | Caramel Aromatic               | 0.3 kg (5.5%)  | 75 %  | 180 |

## Hops

| Use for | Name  | Amount | Time   | Alpha acid |
|---------|-------|--------|--------|------------|
| Boil    | lunga | 25 g   | 60 min | 11 %       |

## Yeasts

| Name         | Type | Form | Amount | Laboratory |
|--------------|------|------|--------|------------|
| Safale US-05 | Ale  | Dry  | 11.5 g | Fermentis  |