

# Oatmeal stout

- Gravity **16.1 BLG**
- ABV **6.8 %**
- IBU **28**
- SRM **31.4**
- Style **Sweet 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 **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **16.8 liter(s)**
- Total mash volume **22.4 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pilzneński	3 kg (49.2%)	80 %	4
Grain	Strzegom Czekoladowy jasny	0.5 kg (8.2%)	68 %	400
Grain	Płatki owsiane	1 kg (16.4%)	85 %	3
Grain	Special B Malt	0.5 kg (8.2%)	65.2 %	315
Grain	Carafa II	0.3 kg (4.9%)	70 %	812
Grain	Briess - Carapils Malt	0.3 kg (4.9%)	74 %	3
Sugar	Milk Sugar (Lactose)	0.5 kg (8.2%)	76.1 %	0

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Chinook	20 g	30 min	13 %
Boil	Tradition	25 g	25 min	5.5 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale S-04	Ale	Dry	12 g	Safale

## Extras

Type	Name	Amount	Use for	Time
Spice	Kawa	50 g	Secondary	3 day(s)