

# Oatmeal Stout

- Gravity **12.1 BLG**
- ABV **4.9 %**
- IBU **28**
- SRM **24.5**

## Batch size

- Expected quantity of finished beer **10 liter(s)**
- Trub loss **5 %**
- Size with trub loss **11.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **13.8 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **8.6 liter(s)**
- Total mash volume **11.4 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	1.75 kg (61.3%)	80 %	5
Grain	Słód owsiany Fawcett	0.5 kg (17.5%)	61 %	5
Grain	Munich Malt	0.225 kg (7.9%)	80 %	18
Grain	Caramel/Crystal Malt - 40L	0.11 kg (3.9%)	74 %	79
Grain	Carafa III	0.09 kg (3.2%)	70 %	1034
Grain	Weyermann - Chocolate Rye	0.09 kg (3.2%)	20 %	493
Grain	Weyermann - Chocolate Wheat	0.09 kg (3.2%)	74 %	788

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	lunga	12.5 g	60 min	11 %

## Yeasts

Name	Type	Form	Amount	Laboratory
WLP090 - San Diego Super Yeast	Ale	Liquid	75 ml	White Labs