

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 |