

# Oatmeal Stout

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- Gravity **14.3 BLG**
- ABV **5.9 %**
- IBU **28**
- SRM **32.2**
- 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 **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **20.5 liter(s)**
- Total mash volume **26.3 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	4 kg (68.4%)	80 %	5
Grain	Oats, Flaked	0.8 kg (13.7%)	80 %	2
Grain	Jęczmień palony	0.15 kg (2.6%)	55 %	985
Grain	Weyermann - Dehusked Carafa II	0.3 kg (5.1%)	70 %	837
Grain	Orkiszowy czekoladowy	0.3 kg (5.1%)	70 %	550
Grain	Caramel Aromatic	0.3 kg (5.1%)	75 %	180

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Zyhtos	25 g	60 min	11 %

## Yeasts

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