

# Oatmeal Stout v 2.0

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- Gravity **12.6 BLG**
- ABV **5.1 %**
- IBU **65**
- SRM **40.8**

## Batch size

- Expected quantity of finished beer **7 liter(s)**
- Trub loss **5 %**
- Size with trub loss **7.3 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **8.9 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **5.1 liter(s)**
- Total mash volume **6.8 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Briess - Pale Ale Malt	1.3 kg (72.2%)	80 %	5
Grain	Caramel/Crystal Malt - 10L	0.15 kg (8.3%)	75 %	20
Grain	Simpsons - Roasted Barley	0.1 kg (5.6%)	70 %	1300
Grain	Briess - Chocolate Malt	0.05 kg (2.8%)	60 %	1000
Adjunct	Briess - Oat Flakes	0.1 kg (5.6%)	80 %	5
Grain	Briess - Black Barley	0.1 kg (5.6%)	55 %	1300

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Target	20 g	60 min	10.5 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Dry	5 g	Fermentis