

too late too late

- Gravity **12.6 BLG**
- ABV ---
- IBU **14**
- SRM **37.7**
- 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 liter(s) / kg**
- Mash size **13.5 liter(s)**
- Total mash volume **18 liter(s)**

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|---------------------------|----------------|-------|-----|
| Grain | Weyermann - Pale Ale Malt | 3.2 kg (71.1%) | 85 % | 7 |
| Grain | Caraaroma | 0.3 kg (6.7%) | 78 % | 400 |
| Grain | Oats, Flaked | 0.5 kg (11.1%) | 80 % | 2 |
| Grain | Weyermann - Carafa I | 0.2 kg (4.4%) | 70 % | 690 |
| Grain | Roasted Barley | 0.3 kg (6.7%) | 55 % | 591 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|-----------|--------|--------|------------|
| Boil | east kent | 15 g | 50 min | 5.1 % |
| Boil | east kent | 15 g | 20 min | 5.1 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|------|------|------|--------|------------|
| s-04 | Ale | Dry | 11.5 g | --- |