

warka #9 - oatmeal stout

- Gravity **12.1 BLG**
- ABV ---
- IBU **34**
- SRM **43.7**
- Style **Oatmeal Stout**

Batch size

- Expected quantity of finished beer **10 liter(s)**
- Trub loss **10 %**
- Size with trub loss **11 liter(s)**
- Boil time **70 min**
- Evaporation rate **10 %/h**
- Boil size **14 liter(s)**

Mash information

- Mash efficiency **65 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **9.5 liter(s)**
- Total mash volume **12.2 liter(s)**

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pilznieński	1 kg (37%)	80 %	4
Grain	BESTMALZ - Bestt Pale Ale	1 kg (37%)	80.5 %	6
Grain	Platki owsiane	0.3 kg (11.1%)	85 %	3
Grain	Weyermann - Carafa II	0.2 kg (7.4%)	70 %	837
Grain	Fawcett - Pale Chocolate	0.2 kg (7.4%)	71 %	600

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	lunga	13 g	60 min	11 %

Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Dry	6 g	Fermentis