

#003 Oatmeal stout

- Gravity **15.2 BLG**
- ABV **6.3 %**
- IBU **27**
- SRM **26.3**
- Style **Oatmeal Stout**

Batch size

- Expected quantity of finished beer **18 liter(s)**
- Trub loss **5 %**
- Size with trub loss **18.9 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **22.8 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **16.5 liter(s)**
- Total mash volume **22 liter(s)**

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Simpsons - Maris Otter	4 kg (72.7%)	81 %	6
Grain	Płatki owsiane	0.8 kg (14.5%)	85 %	3
Grain	Chocolate Malt (UK)	0.4 kg (7.3%)	73 %	887
Grain	Strzegom Karmel 150	0.3 kg (5.5%)	75 %	150

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Fuggles	50 g	60 min	4.5 %
Aroma (end of boil)	Fuggles	10 g	15 min	4.5 %

Yeasts

Name	Type	Form	Amount	Laboratory
Safale S-04	Ale	Dry	12 g	Safale