

## #19 GREAT DIVIDE OATMEAL YETI X DIVISION\_BELL

- Gravity **15 BLG**
- ABV **6.2 %**
- IBU **34**
- SRM **35.7**
- Style **Oatmeal Stout**

### Batch size

- Expected quantity of finished beer **22 liter(s)**
- Trub loss **5 %**
- Size with trub loss **23.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **5 %/h**
- Boil size **26.6 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **21 liter(s)**
- Total mash volume **28 liter(s)**

### Fermentables

| Type  | Name                            | Amount          | Yield | EBC |
|-------|---------------------------------|-----------------|-------|-----|
| Grain | Pilzneński                      | 3.25 kg (46.4%) | 81 %  | 4   |
| Grain | Monachijski                     | 1 kg (14.3%)    | 80 %  | 16  |
| Grain | Płatki owsiane                  | 0.5 kg (7.1%)   | 60 %  | 3   |
| Grain | Strzegom<br>Czekoladowy jasny   | 0.25 kg (3.6%)  | 68 %  | 400 |
| Grain | Simpsons - Golden<br>Naked Oats | 1 kg (14.3%)    | 73 %  | 20  |
| Grain | Biscuit Malt                    | 0.3 kg (4.3%)   | 79 %  | 45  |
| Grain | Carafa II                       | 0.2 kg (2.9%)   | 70 %  | 812 |
| Grain | Jęczmień palony                 | 0.5 kg (7.1%)   | 55 %  | 985 |

### Hops

| Use for | Name    | Amount | Time   | Alpha acid |
|---------|---------|--------|--------|------------|
| Boil    | Marynka | 45 g   | 60 min | 8.2 %      |

### Yeasts

| Name  | Type | Form  | Amount | Laboratory |
|-------|------|-------|--------|------------|
| us-05 | Ale  | Slant | 300 ml | fermentis  |

### Extras

| Type        | Name | Amount | Use for | Time   |
|-------------|------|--------|---------|--------|
| Water Agent | gips | 10 g   | Mash    | 60 min |