

[BA] OATMEAL STOUT

- Gravity **16.1 BLG**
- ABV **6.8 %**
- IBU **33**
- SRM **40.1**
- Style **Oatmeal Stout**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **22 liter(s)**
- Boil time **60 min**
- Evaporation rate **15 %/h**
- Boil size **27.6 liter(s)**

Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3.2 liter(s) / kg**
- Mash size **23.2 liter(s)**
- Total mash volume **30.5 liter(s)**

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Weyermann - Pale Ale Malt	5 kg (69%)	85 %	7
Grain	Simpsons - Golden Naked Oats	1 kg (13.8%)	73 %	20
Grain	Jęczmień palony	0.5 kg (6.9%)	55 %	985
Grain	Caraaroma	0.5 kg (6.9%)	78 %	400
Grain	Weyermann - Carafa I	0.25 kg (3.4%)	70 %	690

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Magnum	30 g	40 min	13.5 %

Yeasts

Name	Type	Form	Amount	Laboratory
Voss kveik	Ale	Slant	5 ml	House culture