

# Oatmeal stotu

- Gravity **13.3 BLG**
- ABV **5.5 %**
- IBU **21**
- SRM **30.2**
- Style **Oatmeal Stout**

## Batch size

- Expected quantity of finished beer **10 liter(s)**
- Trub loss **5 %**
- Size with trub loss **10.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **12.7 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **8.7 liter(s)**
- Total mash volume **11.6 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Weyermann - Pale Ale Malt	1.5 kg (51.7%)	85 %	7
Grain	Płatki owsiane	1 kg (34.5%)	60 %	3
Grain	Caraaroma	0.15 kg (5.2%)	78 %	400
Grain	Jęczmień palony	0.15 kg (5.2%)	55 %	985
Grain	Weyermann - Carafa I	0.1 kg (3.4%)	70 %	690

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Magnat	5 g	55 min	11.1 %
Boil	Challenger	15 g	10 min	7.8 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale S-04	Ale	Slant	150 ml	Fermentis

## Extras

Type	Name	Amount	Use for	Time
Fining	Whirflock	1 g	Boil	15 min