

Oatmeal Stout

- Gravity **14 BLG**
- ABV **5.8 %**
- IBU **33**
- SRM **37.7**
- Style **Oatmeal Stout**

Batch size

- Expected quantity of finished beer **8 liter(s)**
- Trub loss **5 %**
- Size with trub loss **8.4 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **10.1 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **7.2 liter(s)**
- Total mash volume **9.6 liter(s)**

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|----------------------------|-----------------|-------|-----|
| Grain | Viking Pale Ale malt | 0.95 kg (39.6%) | 80 % | 5 |
| Grain | Strzegom Monachijski typ I | 0.71 kg (29.6%) | 79 % | 16 |
| Grain | Fawcett - Pale Chocolate | 0.18 kg (7.5%) | 71 % | 600 |
| Grain | Weyermann - Carafa I | 0.09 kg (3.8%) | 70 % | 690 |
| Grain | Weyermann Specjal W | 0.09 kg (3.8%) | 68 % | 300 |
| Grain | Jęczmień palony | 0.11 kg (4.6%) | 55 % | 985 |
| Grain | Płatki owsiane | 0.27 kg (11.3%) | 60 % | 3 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|--------------------|---------|--------|------------|
| Boil | Magnum | 7.62 g | 60 min | 13.5 % |
| Boil | Cascade | 11.43 g | 5 min | 6 % |
| Boil | East Kent Goldings | 11.43 g | 5 min | 5.1 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|--------------|------|------|--------|------------|
| Safale US-05 | Ale | Dry | 4.38 g | Fermentis |