

# Oatmeal Stout

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- Gravity **11.9 BLG**
- ABV **4.8 %**
- IBU **31**
- SRM **20.3**
- 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 **10 %/h**
- Boil size **27.8 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **15.6 liter(s)**
- Total mash volume **20.8 liter(s)**

## Fermentables

| Type  | Name                      | Amount         | Yield | EBC  |
|-------|---------------------------|----------------|-------|------|
| Grain | Strzegom Pale Ale         | 2.7 kg (51.9%) | 79 %  | 6    |
| Grain | Pszeniczny                | 1.6 kg (30.8%) | 85 %  | 4    |
| Grain | Płatki owsiane            | 0.4 kg (7.7%)  | 85 %  | 3    |
| Grain | Strzegom Karmel 150       | 0.2 kg (3.8%)  | 75 %  | 150  |
| Grain | Strzegom Czekoladowy 1200 | 0.15 kg (2.9%) | 68 %  | 1202 |
| Grain | Carafa II                 | 0.15 kg (2.9%) | 70 %  | 812  |

## Hops

| Use for | Name    | Amount | Time   | Alpha acid |
|---------|---------|--------|--------|------------|
| Boil    | Marynka | 30 g   | 60 min | 10 %       |

## Yeasts

| Name        | Type | Form | Amount | Laboratory |
|-------------|------|------|--------|------------|
| Safale S-04 | Ale  | Dry  | 11.5 g | Safale     |