

# Oatmeal stout

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- Gravity **14.3 BLG**
- ABV **5.9 %**
- IBU **30**
- SRM **33.8**
- Style **Oatmeal Stout**

## Batch size

- Expected quantity of finished beer **30 liter(s)**
- Trub loss **5 %**
- Size with trub loss **31.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **38 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **2.5 liter(s) / kg**
- Mash size **21.8 liter(s)**
- Total mash volume **30.4 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	4.5 kg (51.7%)	80 %	5
Grain	Płatki owsiane	1.8 kg (20.7%)	85 %	3
Grain	Fawcett - Pale Chocolate	0.6 kg (6.9%)	71 %	600
Grain	Carafa	0.3 kg (3.4%)	70 %	664
Grain	Jęczmień palony	0.3 kg (3.4%)	55 %	985
Grain	Karmelowy Pszeniczny Strzegom	0.4 kg (4.6%)	79 %	130
Grain	Słód Caramunich Typ II Weyermann	0.8 kg (9.2%)	73 %	120

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	lunga	40 g	60 min	11 %