

# Oatmeal Stout

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- Gravity **11.7 BLG**
- ABV **4.7 %**
- IBU **27**
- SRM **26.7**
- Style **Oatmeal Stout**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **0 %**
- Size with trub loss **20 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **24.2 liter(s)**

## Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **14.7 liter(s)**
- Total mash volume **18.9 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	1.9 kg (45.2%)	81 %	4
Grain	Monachijski	1.1 kg (26.2%)	80 %	16
Grain	Strzegom Czekoladowy ciemny	0.2 kg (4.8%)	68 %	1200
Grain	Jęczmień palony	0.2 kg (4.8%)	55 %	985
Grain	Płatki owsiane	0.8 kg (19%)	85 %	3

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Fuggles	50 g	60 min	4.5 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Danstar - Nottingham	Ale	Dry	11 g	Danstar