

# OWS | oatmeal whiskey stout

- Gravity **11.7 BLG**
- ABV **4.7 %**
- IBU **33**
- SRM **31.5**
- Style **Oatmeal Stout**

## Batch size

- Expected quantity of finished beer **23 liter(s)**
- Trub loss **5 %**
- Size with trub loss **24.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **29 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **18.9 liter(s)**
- Total mash volume **24.3 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	4 kg (74.1%)	80 %	5
Grain	Płatki owsiane	0.8 kg (14.8%)	85 %	3
Grain	Weyermann Carafa III	0.2 kg (3.7%)	70 %	1400
Grain	Viking Pszeniczny Czekoladowy	0.2 kg (3.7%)	68 %	1050
Grain	Viking Czekoladowy Ciemny	0.2 kg (3.7%)	68 %	1000

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Chinook	15 g	45 min	12 %
Boil	Chinook	15 g	25 min	12 %
Aroma (end of boil)	Chinook	20 g	5 min	12 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale S-04	Ale	Dry	11 g	Safale

## Extras

Type	Name	Amount	Use for	Time
Flavor	płatki dębowe	59 g	Secondary	7 day(s)