

# The Voice of Reason

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- Gravity **15.7 BLG**
- ABV **6.6 %**
- IBU **30**
- SRM **39.9**
- 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 **22 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **16.5 liter(s)**
- Total mash volume **22 liter(s)**

## Fermentables

| Type  | Name               | Amount         | Yield | EBC  |
|-------|--------------------|----------------|-------|------|
| Grain | Maris Otter Crisp  | 3.5 kg (63.6%) | 83 %  | 6    |
| Grain | Oats, Flaked       | 1 kg (18.2%)   | 80 %  | 2    |
| Grain | Weyerman Special W | 0.5 kg (9.1%)  | 73 %  | 275  |
| Grain | Chocolate Malt     | 0.5 kg (9.1%)  | 70 %  | 1200 |

## Hops

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

## Yeasts

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