

## #57 Oatmeal Stout

---

- Gravity **14 BLG**
- ABV **5.8 %**
- IBU **33**
- SRM **27.6**
- 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 liter(s) / kg**
- Mash size **21 liter(s)**
- Total mash volume **28 liter(s)**

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	4 kg (57.1%)	80 %	5
Grain	Płatki owsiane	1.5 kg (21.4%)	60 %	3
0.8 błyskawicznie, 0.7 górskie - kleikowane				
Grain	Monachijski	0.5 kg (7.1%)	80 %	16
Grain	Special B Malt	0.5 kg (7.1%)	65.2 %	315
Grain	Weyermann - Chocolate Wheat	0.5 kg (7.1%)	74 %	788

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Magnum	30 g	60 min	12 %

### Yeasts

Name	Type	Form	Amount	Laboratory
FM13 Irlandzkie Ciemności	Ale	Liquid	1100 ml	Fermentum Mobile