

#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 |