

# Oatmeal Stout

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- Gravity **14 BLG**
- ABV **5.8 %**
- IBU **33**
- SRM **37.7**
- Style **Oatmeal Stout**

## Batch size

- Expected quantity of finished beer **8 liter(s)**
- Trub loss **5 %**
- Size with trub loss **8.4 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **10.1 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **7.2 liter(s)**
- Total mash volume **9.6 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	0.95 kg (39.6%)	80 %	5
Grain	Strzegom Monachijski typ I	0.71 kg (29.6%)	79 %	16
Grain	Fawcett - Pale Chocolate	0.18 kg (7.5%)	71 %	600
Grain	Weyermann - Carafa I	0.09 kg (3.8%)	70 %	690
Grain	Weyermann Specjal W	0.09 kg (3.8%)	68 %	300
Grain	Jęczmień palony	0.11 kg (4.6%)	55 %	985
Grain	Płatki owsiane	0.27 kg (11.3%)	60 %	3

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Magnum	7.62 g	60 min	13.5 %
Boil	Cascade	11.43 g	5 min	6 %
Boil	East Kent Goldings	11.43 g	5 min	5.1 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Dry	4.38 g	Fermentis