

# Oatmeal Stout

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- Gravity **11.9 BLG**
- ABV **4.8 %**
- IBU **31**
- SRM **20.3**
- Style **Oatmeal Stout**

## Batch size

- Expected quantity of finished beer **22 liter(s)**
- Trub loss **5 %**
- Size with trub loss **23.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **27.8 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **15.6 liter(s)**
- Total mash volume **20.8 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pale Ale	2.7 kg (51.9%)	79 %	6
Grain	Pszeniczny	1.6 kg (30.8%)	85 %	4
Grain	Płatki owsiane	0.4 kg (7.7%)	85 %	3
Grain	Strzegom Karmel 150	0.2 kg (3.8%)	75 %	150
Grain	Strzegom Czekoladowy 1200	0.15 kg (2.9%)	68 %	1202
Grain	Carafa II	0.15 kg (2.9%)	70 %	812

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	30 g	60 min	10 %

## Yeasts

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