

# Oatmeal Stout

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- Gravity **13.1 BLG**
- ABV **5.3 %**
- IBU **25**
- SRM **33.7**
- Style **Oatmeal Stout**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.3 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 | Viking Pale Ale malt          | 3.2 kg (61.5%) | 80 %  | 5    |
| Grain | Strzegom Karmel 400           | 0.4 kg (7.7%)  | 80 %  | 400  |
| Grain | Strzegom Czekoladowy ciemny   | 0.3 kg (5.8%)  | 68 %  | 1200 |
| Grain | Płatki owsiane                | 1 kg (19.2%)   | 85 %  | 3    |
| Grain | Jęczmień palony               | 0.1 kg (1.9%)  | 55 %  | 1200 |
| Grain | Karmelowy Pszeniczny Strzegom | 0.2 kg (3.8%)  | 79 %  | 130  |

## Hops

| Use for | Name    | Amount | Time   | Alpha acid |
|---------|---------|--------|--------|------------|
| Boil    | Fuggles | 30 g   | 60 min | 5.9 %      |
| Boil    | Fuggles | 20 g   | 15 min | 5.9 %      |