

# Oatmeal Stout

- Gravity **14 BLG**
- ABV ---
- IBU **31**
- SRM **67.3**
- 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 **0.4 liter(s)**
- Total mash volume **0.6 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Liquid Extract	WES ekstrakt słodowy jasny	1.7 kg (42%)	80 %	---
Liquid Extract	ekstrakt słodowy ciemny Bruntal	1.7 kg (42%)	90 %	621
Dry Extract	Suchy jasny	0.5 kg (12.3%)	80 %	---
Grain	Czekoladowy	0.15 kg (3.7%)	60 %	788

## Hops

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

## Yeasts

Name	Type	Form	Amount	Laboratory
Us-05	Ale	Dry	11.5 g	---

## Extras

Type	Name	Amount	Use for	Time
Flavor	Płatki owsiane	400 g	Boil	20 min
Flavor	Jęczmień prażony	200 g	Boil	20 min
Flavor	Pszenica prażona	200 g	Boil	20 min