

# Oatmeal stout

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- Gravity **13.8 BLG**
- ABV **5.7 %**
- IBU **25**
- SRM **32.7**
- 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 **26.6 liter(s)**

## Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3.4 liter(s) / kg**
- Mash size **19.7 liter(s)**
- Total mash volume **25.5 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Płatki owsiane	0.6 kg (10.3%)	60 %	3
Grain	Strzegom Pilzneński	4.15 kg (71.6%)	80 %	4
Grain	Strzegom Karmel 150	0.5 kg (8.6%)	75 %	150
Grain	Strzegom Czekoladowy ciemny	0.25 kg (4.3%)	68 %	1200
Grain	Jęczmień palony	0.3 kg (5.2%)	55 %	985

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Northern Brewer	30 g	45 min	9.3 %

## Yeasts

Name	Type	Form	Amount	Laboratory
US-05	Ale	Dry	11 g	---