

# The Voice of Reason

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- Gravity **15.7 BLG**
- ABV **6.6 %**
- IBU **30**
- SRM **39.9**
- Style **Oatmeal Stout**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **0 %**
- Size with trub loss **20 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **22 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **16.5 liter(s)**
- Total mash volume **22 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Maris Otter Crisp	3.5 kg (63.6%)	83 %	6
Grain	Oats, Flaked	1 kg (18.2%)	80 %	2
Grain	Weyerman Special W	0.5 kg (9.1%)	73 %	275
Grain	Chocolate Malt	0.5 kg (9.1%)	70 %	1200

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Fuggles	60 g	60 min	4.5 %

## Yeasts

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