

## too late too late

- Gravity **12.6 BLG**
- ABV ---
- IBU **14**
- SRM **37.7**
- 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 **13.5 liter(s)**
- Total mash volume **18 liter(s)**

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Weyermann - Pale Ale Malt	3.2 kg (71.1%)	85 %	7
Grain	Caraaroma	0.3 kg (6.7%)	78 %	400
Grain	Oats, Flaked	0.5 kg (11.1%)	80 %	2
Grain	Weyermann - Carafa I	0.2 kg (4.4%)	70 %	690
Grain	Roasted Barley	0.3 kg (6.7%)	55 %	591

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	east kent	15 g	50 min	5.1 %
Boil	east kent	15 g	20 min	5.1 %

### Yeasts

Name	Type	Form	Amount	Laboratory
s-04	Ale	Dry	11.5 g	---