

wheat oatmeal stout

- Gravity **13.3 BLG**
- ABV **5.5 %**
- IBU ---
- SRM **29.8**
- Style **Oatmeal Stout**

Batch size

- Expected quantity of finished beer **12 liter(s)**
- Trub loss **10 %**
- Size with trub loss **13.2 liter(s)**
- Boil time **70 min**
- Evaporation rate **10 %/h**
- Boil size **16.8 liter(s)**

Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **13.3 liter(s)**
- Total mash volume **17.1 liter(s)**

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|----------------------------|----------------|-------|-----|
| Grain | Carafa II | 0.2 kg (5.3%) | 70 % | 812 |
| Grain | Fawcett - Pale Chocolate | 0.3 kg (7.9%) | 71 % | 600 |
| Grain | Słód pszeniczny Bestmalz | 0.5 kg (13.2%) | 82 % | 5 |
| Grain | Płatki owsiane | 0.3 kg (7.9%) | 85 % | 3 |
| Grain | Strzegom Monachijski typ I | 1 kg (26.3%) | 79 % | 16 |
| Grain | Strzegom Pale Ale | 1.5 kg (39.5%) | 79 % | 6 |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|-------------|------|------|--------|------------|
| Safale S-04 | Ale | Dry | 11 g | Safale |