

Yooper's oatmeal stout

- Gravity **12.4 BLG**
- ABV **5 %**
- IBU **29**
- SRM **28.4**
- Style **Dry 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 **15.1 liter(s)**
- Total mash volume **20.2 liter(s)**

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Simpsons - Maris Otter	3.15 kg (62.5%)	81 %	6
Grain	Płatki owsiane	0.45 kg (8.9%)	85 %	3
Grain	Biscuit Malt	0.36 kg (7.1%)	79 %	45
Grain	Fawcett - Pale Chocolate	0.3 kg (6%)	71 %	600
Grain	Jęczmień niesłodowany	0.24 kg (4.8%)	75 %	2
Grain	Jęczmień palony	0.24 kg (4.8%)	55 %	985
Grain	Caramel/Crystal Malt - 80L	0.24 kg (4.8%)	74 %	158
Grain	Chocolate Malt (US)	0.06 kg (1.2%)	60 %	690

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Magnum	25 g	30 min	13.5 %

Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Dry	7 g	Fermentis