

## [BA] OATMEAL STOUT

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- Gravity **16.1 BLG**
- ABV **6.8 %**
- IBU **33**
- SRM **40.1**
- Style **Oatmeal Stout**

### Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **22 liter(s)**
- Boil time **60 min**
- Evaporation rate **15 %/h**
- Boil size **27.6 liter(s)**

### Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3.2 liter(s) / kg**
- Mash size **23.2 liter(s)**
- Total mash volume **30.5 liter(s)**

### Fermentables

| Type  | Name                         | Amount         | Yield | EBC |
|-------|------------------------------|----------------|-------|-----|
| Grain | Weyermann - Pale Ale Malt    | 5 kg (69%)     | 85 %  | 7   |
| Grain | Simpsons - Golden Naked Oats | 1 kg (13.8%)   | 73 %  | 20  |
| Grain | Jęczmień palony              | 0.5 kg (6.9%)  | 55 %  | 985 |
| Grain | Caraaroma                    | 0.5 kg (6.9%)  | 78 %  | 400 |
| Grain | Weyermann - Carafa I         | 0.25 kg (3.4%) | 70 %  | 690 |

### Hops

| Use for | Name   | Amount | Time   | Alpha acid |
|---------|--------|--------|--------|------------|
| Boil    | Magnum | 30 g   | 40 min | 13.5 %     |

### Yeasts

| Name       | Type | Form  | Amount | Laboratory    |
|------------|------|-------|--------|---------------|
| Voss kveik | Ale  | Slant | 5 ml   | House culture |