

Oatmeal stout

- Gravity **13.3 BLG**
- ABV **5.5 %**
- IBU **30**
- SRM **36.4**
- 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 **3.5 liter(s) / kg**
- Mash size **19.8 liter(s)**
- Total mash volume **25.4 liter(s)**

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	4 kg (70.8%)	80 %	5
Grain	Płatki owsiane	0.3 kg (5.3%)	60 %	3
Grain	Płatki owsiane prażone	0.3 kg (5.3%)	60 %	3
Grain	Viking Czekoladowy ciemny	0.45 kg (8%)	67 %	900
Grain	Jęczmień palony viking	0.3 kg (5.3%)	55 %	985
Grain	Viking Karmel 150	0.3 kg (5.3%)	75 %	150

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	East Kent Goldings	20 g	60 min	5.1 %
Aroma (end of boil)	East Kent Goldings	10 g	10 min	5.1 %
Aroma (end of boil)	Fuggles	10 g	10 min	4.5 %
Boil	Fuggles	20 g	60 min	4.5 %
Boil	Marynka	7 g	60 min	7.8 %

Yeasts

Name	Type	Form	Amount	Laboratory
Whc ale	Ale	Slant	300 ml	Whc

Extras

Type	Name	Amount	Use for	Time
Water Agent	Kreda	6 g	Mash	60 min
Fining	Whirflock	1 g	Boil	5 min
Other	Łuska ryzowa	100 g	Mash	5 min

Notes

- Whirlflock 0.5 tabletki
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