

# Oatmeal Stout

- Gravity **14.3 BLG**
- ABV **5.9 %**
- IBU **30**
- SRM **32.2**
- Style **Oatmeal Stout**

## Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **5 %**
- Size with trub loss **26.3 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **31.7 liter(s)**

## Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **21.3 liter(s)**
- Total mash volume **28.4 liter(s)**

## Fermentables

| Type  | Name                            | Amount         | Yield  | EBC  |
|-------|---------------------------------|----------------|--------|------|
| Grain | Strzegom Wiedeński              | 4.9 kg (69%)   | 79 %   | 10   |
| Grain | Oats, Flaked                    | 0.8 kg (11.3%) | 65 %   | 2    |
| Grain | Special W Malt                  | 0.4 kg (5.6%)  | 65.2 % | 315  |
| Grain | Brown Malt (British Chocolate)  | 0.4 kg (5.6%)  | 70 %   | 128  |
| Grain | Weyermann - Dehusked Carafa III | 0.3 kg (4.2%)  | 70 %   | 1024 |
| Grain | Chocolate Malt (UK)             | 0.3 kg (4.2%)  | 73 %   | 887  |

## Hops

| Use for | Name     | Amount | Time   | Alpha acid |
|---------|----------|--------|--------|------------|
| Boil    | Magnum   | 30 g   | 60 min | 10 %       |
| Boil    | Izabella | 10 g   | 60 min | 6.5 %      |