

23/3 chocolate oatmeal porter

- Gravity **15.9 BLG**
- ABV **6.7 %**
- IBU ---
- SRM **45.3**
- Style **Oatmeal Stout**

Batch size

- Expected quantity of finished beer **11.5 liter(s)**
- Trub loss **5 %**
- Size with trub loss **12.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **14.5 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **11.7 liter(s)**
- Total mash volume **15.6 liter(s)**

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Castle Malting - Pilszeński 6-rzędowy	2 kg (51.3%)	80 %	5
Grain	Caramel/Crystal Malt - 20L	0.7 kg (17.9%)	75 %	160
Grain	Briess - Chocolate Malt	0.7 kg (17.9%)	60 %	690
Grain	Oats, Flaked	0.5 kg (12.8%)	80 %	2

Yeasts

Name	Type	Form	Amount	Laboratory
Lallemand - LalBrew American East Coast - New England	Ale	Slant	100 ml	Lallemand