

#26 Chocolate Oatmeal Milk Stout

- Gravity **16.1 BLG**
- ABV ---
- IBU **13**
- SRM **43.2**
- Style **Sweet Stout**

Batch size

- Expected quantity of finished beer **12 liter(s)**
- Trub loss **5 %**
- Size with trub loss **12.6 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **15.2 liter(s)**

Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **14 liter(s)**
- Total mash volume **18 liter(s)**

Steps

- Temp **71 C**, Time **60 min**

Mash step by step

- Heat up **14 liter(s)** of strike water to **78.3C**
- Add grains
- Keep mash **60 min** at **71C**
- Sparge using **5.2 liter(s)** of **76C** water or to achieve **15.2 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pale Ale	2.5 kg (62.5%)	79 %	6
Grain	Fawcett - Pale Chocolate	0.4 kg (10%)	71 %	600
Grain	Carawheat (GR)	0.5 kg (12.5%)	68 %	79
Grain	Caraaroma	0.1 kg (2.5%)	78 %	400
Grain	Oats, Flaked	0.5 kg (12.5%)	80 %	2

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	East Kent Goldings	15 g	60 min	5.1 %

Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Dry	11.5 g	Fermentis

Extras

Type	Name	Amount	Use for	Time
Flavor	kakao deco moreno	150 g	Boil	10 min