

# Chocolate oatmeal milk mint stout

- Gravity **14 BLG**
- ABV **5.8 %**
- IBU **18**
- SRM **35.2**

## Batch size

- Expected quantity of finished beer **40 liter(s)**
- Trub loss **5 %**
- Size with trub loss **42 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **50.6 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **29.8 liter(s)**
- Total mash volume **39.8 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	6.4 kg (58.2%)	80 %	5
Grain	Strzegom Monachijski typ II	1 kg (9.1%)	79 %	22
Grain	Czekoladowy	0.6 kg (5.5%)	60 %	788
Grain	Fawcett - Pale Chocolate	0.25 kg (2.3%)	71 %	600
Grain	Carafa III	0.1 kg (0.9%)	70 %	1034
Grain	Strzegom Czekoladowy ciemny	0.4 kg (3.6%)	68 %	1200
Grain	Jęczmień palony	0.2 kg (1.8%)	55 %	985
Sugar	laktoza	1.04 kg (9.5%)	--- %	---
Grain	Płatki owsiane	1 kg (9.1%)	85 %	3

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Northdown	30 g	60 min	8.2 %
Boil	Magnum	10 g	30 min	13.5 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Mauribrew Ale	Ale	Dry	25 g	---

## Extras

Type	Name	Amount	Use for	Time
Flavor	cocoa nibs	100 g	Boil	10 min