

Chocolate Oatmeal Stout

- Gravity **12.6 BLG**
- ABV **5.1 %**
- IBU **35**
- SRM **31.8**
- Style **Oatmeal Stout**

Batch size

- Expected quantity of finished beer **21 liter(s)**
- Trub loss **5 %**
- Size with trub loss **22.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **26.5 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **18.9 liter(s)**
- Total mash volume **24.3 liter(s)**

Steps

- Temp **68 C**, Time **70 min**
- Temp **76 C**, Time **10 min**

Mash step by step

- Heat up **18.9 liter(s)** of strike water to **74.9C**
- Add grains
- Keep mash **70 min** at **68C**
- Keep mash **10 min** at **76C**
- Sparge using **13 liter(s)** of **76C** water or to achieve **26.5 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|-----------------------------|----------------|-------|-----|
| Grain | Viking Pale Ale malt | 3.5 kg (64.7%) | 80 % | 5 |
| Grain | Płatki owsiane | 0.5 kg (9.2%) | 85 % | 3 |
| Grain | Briess - Barley Flakes | 0.5 kg (9.2%) | 70 % | 3 |
| Grain | Strzegom Czekoladowy jasny | 0.33 kg (6.1%) | 68 % | 400 |
| Grain | Weyermann - Chocolate Wheat | 0.33 kg (6.1%) | 74 % | 788 |
| Grain | Jęczmień palony | 0.25 kg (4.6%) | 55 % | 985 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|--------|--------|--------|------------|
| Boil | Magnum | 25 g | 60 min | 13.5 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|-------------|------|------|--------|------------|
| Safale S-04 | Ale | Dry | 11.5 g | Safale |