#15 Oatmeal chocolate stout

- Gravity **15.5 BLG**
- ABV **---**
- IBU **45**
- SRM **40**
- Style **Oatmeal Stout**

Batch size

- Expected quantity of finished beer **22 liter(s)**
- Trub loss **5 %**
- Size with trub loss **23.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **29 liter(s)**

Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **18.3 liter(s)**
- Total mash volume **24.4 liter(s)**

Steps

- Temp **67 C**, Time **60 min**
- Temp **78 C**, Time **10 min**

Mash step by step

- Heat up **18.3 liter(s)** of strike water to **74.8C**
- Add grains
- Keep mash **60 min** at **67C**
- Keep mash **10 min** at **78C**
- Sparge using **16.8 liter(s)** of **76C** water or to achieve **29 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pilzneński	2 kg *(32.8%)*	80 %	4
Grain	Strzegom Pale Ale	2 kg *(32.8%)*	79 %	6
Grain	Strzegom Czekoladowy 1200	0.6 kg *(9.8%)*	68 %	1202
Grain	Strzegom Karmel 300	0.5 kg *(8.2%)*	70 %	299
Grain	Strzegom Barwiący	0.1 kg *(1.6%)*	68 %	1300
Grain	Oats, Flaked	0.8 kg *(13.1%)*	80 %	2
Grain	Strzegom Czekoladowy jasny	0.1 kg *(1.6%)*	68 %	400

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	45 g	70 min	10 %

Yeasts

Name	Type	Form	Amount	Laboratory
s 04	Ale	Dry	12 g	---

Extras

Recipe has been printed via **BREWNESS.com** - a complex online solution for homebrewers to track brewing process easily.

Type	Name	Amount	Use for	Time
Flavor	kakao	100 g	Boil	30 min