

Chocolate Oatmeal Stout

- Gravity **13.6 BLG**
- ABV ---
- IBU **34**
- SRM **46.7**
- 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	23 g	60 min	13.5 %

Yeasts

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

Notes

- Ciemne słody dodać po negatywnej próbie jodowej (+/- 60 min w 68°C), podgrzać do 76°C na 10 minut
Jan 31, 2017, 10:52 AM

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