Chocolate Oatmeal Milk Stout

- Gravity **14 BLG**
- ABV **5.8 %**
- IBU **26**
- SRM **26.2**
- Style **Oatmeal Stout**

Batch size

- Expected quantity of finished beer **24 liter(s)**
- Trub loss **5 %**
- Size with trub loss **25.2 liter(s)**
- Boil time **60 min**
- Evaporation rate **15 %/h**
- Boil size **31.7 liter(s)**

Mash information

- Mash efficiency **85 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **15.4 liter(s)**
- Total mash volume **19.8 liter(s)**

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	3 kg *(50.8%)*	80 %	5
Grain	Słód owsiany Fawcett	0.4 kg *(6.8%)*	61 %	5
Adjunct	Płatki owsiane	1 kg *(16.9%)*	85 %	3
Grain	Weyermann - Chocolate Wheat	0.25 kg *(4.2%)*	74 %	788
Grain	Weyermann - Chocolate Rye	0.25 kg *(4.2%)*	20 %	493
Grain	Fawcett - Pale Chocolate	0.25 kg *(4.2%)*	71 %	600
Sugar	Milk Sugar (Lactose)	0.5 kg *(8.5%)*	76.1 %	0
Grain	Special B Malt	0.25 kg *(4.2%)*	65.2 %	315

Hops

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

Yeasts

Name	Type	Form	Amount	Laboratory
FM52 Amerykański Sen	Ale	Slant	150 ml	Fermentum Mobile

Extras

Type	Name	Amount	Use for	Time
Fining	mech irlandzki	5 g	Boil	5 min
Flavor	Prażone ziarna kakaowca	150 g	Secondary	10 day(s)
Water Agent	Kwas mlekowy	3 g	Boil	60 min

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

Notes

- Rozdzielone na 2 warki. 12l. solo i 12l. z 150g uprażonych ziaren kakaowca na 7 ostatnich dni.
  Zacieranie 65°C
  Fermentacja 16-18°C
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