

# #1 Kakao Oatmeal stout

- Gravity **16.4 BLG**
- ABV **6.9 %**
- IBU **30**
- SRM **40**
- Style **Oatmeal Stout**

## Batch size

- Expected quantity of finished beer **10 liter(s)**
- Trub loss **5 %**
- Size with trub loss **11 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **13.2 liter(s)**

## Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **11.6 liter(s)**
- Total mash volume **14.9 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pilzneński	2.2 kg (61.1%)	80 %	4
Grain	Płatki owsiane	0.5 kg (13.9%)	85 %	3
Grain	Caraaroma	0.25 kg (6.9%)	78 %	400
Grain	Fawcett - Pszeniczny Czekoladowy	0.25 kg (6.9%)	73 %	1001
Grain	Jęczmień palony	0.1 kg (2.8%)	55 %	985
Sugar	Milk Sugar (Lactose)	0.3 kg (8.3%)	76.1 %	0

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	lunga	15 g	60 min	11 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Slant	200 ml	Fermentis

## Extras

Type	Name	Amount	Use for	Time
Flavor	Kakao odtłuszczone	200 g	Secondary	5 day(s)