

# 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*