

# Double Chocolate Oatmeal Stout

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- Gravity **14 BLG**
- ABV **5.8 %**
- IBU **37**
- SRM **41.9**
- Style **Oatmeal Stout**

## Batch size

- Expected quantity of finished beer **10 liter(s)**
- Trub loss **5 %**
- Size with trub loss **10.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **12.7 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **8.7 liter(s)**
- Total mash volume **11.6 liter(s)**

## Steps

- Temp **66.5 C**, Time **60 min**
- Temp **76 C**, Time **15 min**

## Mash step by step

- Heat up **8.7 liter(s)** of strike water to **74.3C**
- Add grains
- Keep mash **60 min** at **66.5C**
- Keep mash **15 min** at **76C**
- Sparge using **6.9 liter(s)** of **76C** water or to achieve **12.7 liter(s)** of wort

## Fermentables

| Type  | Name                        | Amount          | Yield | EBC  |
|-------|-----------------------------|-----------------|-------|------|
| Grain | Strzegom Pale Ale           | 2.3 kg (79.3%)  | 79 %  | 6    |
| Grain | Strzegom Czekoladowy ciemny | 0.35 kg (12.1%) | 68 %  | 1200 |
| Grain | Strzegom Karmel 150         | 0.25 kg (8.6%)  | 75 %  | 150  |

## Hops

| Use for | Name          | Amount | Time   | Alpha acid |
|---------|---------------|--------|--------|------------|
| Boil    | Kent Goldings | 15 g   | 60 min | 4.7 %      |
| Boil    | Chinook       | 10 g   | 60 min | 8.5 %      |
| Boil    | Kent Goldings | 10 g   | 15 min | 4.7 %      |

## Extras

| Type   | Name           | Amount | Use for | Time   |
|--------|----------------|--------|---------|--------|
| Fining | Mech irlandzki | 5 g    | Boil    | 15 min |