

Kakauszale stout

- Gravity **11.7 BLG**
- ABV **4.7 %**
- IBU **28**
- SRM **29.1**
- Style **Oatmeal Stout**

Batch size

- Expected quantity of finished beer **22 liter(s)**
- Trub loss **5 %**
- Size with trub loss **23.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **27.8 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **16.4 liter(s)**
- Total mash volume **21.8 liter(s)**

Steps

- Temp **66 C**, Time **60 min**

Mash step by step

- Heat up **16.4 liter(s)** of strike water to **73.6C**
- Add grains
- Keep mash **60 min** at **66C**
- Sparge using **16.9 liter(s)** of **76C** water or to achieve **27.8 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|----------------------|----------------|-------|-----|
| Grain | Viking Pale Ale malt | 3 kg (55%) | 80 % | 5 |
| Grain | Płatki owsiane | 0.8 kg (14.7%) | 85 % | 3 |
| Grain | Weyermann - Carafa I | 0.3 kg (5.5%) | 70 % | 690 |
| Grain | Jęczmień palony | 0.25 kg (4.6%) | 55 % | 985 |
| Grain | Strzegom Karmel 150 | 0.9 kg (16.5%) | 75 % | 150 |
| Grain | Łuska ryżowa | 0.2 kg (3.7%) | 1 % | 0 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|-------|--------|--------|------------|
| Boil | lunga | 25 g | 60 min | 11 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|-------------|------|-------|--------|------------|
| Safale S-04 | Ale | Slant | 200 ml | Safale |

Extras

| Type | Name | Amount | Use for | Time |
|--------|---------------|--------|---------|--------|
| Flavor | Łuska kakaowa | 500 g | Mash | 30 min |