

# Milk-Chocolate Oatmeal Stout

- Gravity **15.2 BLG**
- ABV **6.3 %**
- IBU **26**
- SRM **32.7**
- Style **Oatmeal Stout**

## Batch size

- Expected quantity of finished beer **36 liter(s)**
- Trub loss **5 %**
- Size with trub loss **37.8 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **45.5 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **30 liter(s)**
- Total mash volume **40 liter(s)**

## Steps

- Temp **65 C**, Time **60 min**
- Temp **72 C**, Time **10 min**
- Temp **78 C**, Time **0 min**

## Mash step by step

- Heat up **30 liter(s)** of strike water to **72.5C**
- Add grains
- Keep mash **60 min** at **65C**
- Keep mash **10 min** at **72C**
- Keep mash **0 min** at **78C**
- Sparge using **25.5 liter(s)** of **76C** water or to achieve **45.5 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	6 kg (54.5%)	80 %	5
Grain	Płatki owsiane	1.2 kg (10.9%)	85 %	3
Grain	Słód owsiany Fawcett	1.2 kg (10.9%)	61 %	5
Grain	Czekoladowy Pszeniczny Wayermann	1 kg (9.1%)	65 %	900
Grain	Caraaroma Wayermann	0.6 kg (5.5%)	78 %	400
Sugar	Milk Sugar (Lactose)	1 kg (9.1%)	76.1 %	0

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	35 g	30 min	10 %
Boil	Lublin (Lubelski)	35 g	30 min	4 %
Boil	Sybilla	35 g	30 min	3.5 %

## Yeasts

Name	Type	Form	Amount	Laboratory
------	------	------	--------	------------

Safale US-05	Ale	Dry	23 g	Fermentis
--------------	-----	-----	------	-----------

### Extras

Type	Name	Amount	Use for	Time
Flavor	Odtłuszczone kakao	230 g	Secondary	14 day(s)