

Milk-Chocolate Oatmeal Stout

- Gravity **15.2 BLG**
- ABV **6.3 %**
- IBU **27**
- SRM **31.6**
- Style **Oatmeal Stout**

Batch size

- Expected quantity of finished beer **30 liter(s)**
- Trub loss **5 %**
- Size with trub loss **31.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **38 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **25.5 liter(s)**
- Total mash volume **34 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 **25.5 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 **21 liter(s)** of **76C** water or to achieve **38 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	5 kg (53.8%)	80 %	5
Grain	Płatki owsiane	1 kg (10.8%)	85 %	3
Grain	Słód owsiany Fawcett	1 kg (10.8%)	61 %	5
Grain	Czekoladowy Pszeniczny Wayermann	0.5 kg (5.4%)	65 %	900
Grain	Słód żytni czekoladowy Wayermann	0.5 kg (5.4%)	65 %	500
Grain	Caraaroma Wayermann	0.5 kg (5.4%)	78 %	400
Sugar	Milk Sugar (Lactose)	0.8 kg (8.6%)	76.1 %	0

Hops

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

Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Dry	11.5 g	Fermentis

Extras

Type	Name	Amount	Use for	Time
Flavor	Odtłuszczone kakao	200 g	Secondary	14 day(s)

Notes

- Planowane piwo #3
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