

# Oatmeal Cacao Oak Chips Milk Stout

- Gravity **15.9 BLG**
- ABV **6.7 %**
- IBU **51**
- SRM **32.6**
- Style **Sweet Stout**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **10 %**
- Size with trub loss **22 liter(s)**
- Boil time **90 min**
- Evaporation rate **5 %/h**
- Boil size **25.8 liter(s)**

## Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **20.1 liter(s)**
- Total mash volume **26.8 liter(s)**

## Steps

- Temp **69 C**, Time **90 min**
- Temp **75 C**, Time **10 min**
- Temp **95 C**, Time **90 min**

## Mash step by step

- Heat up **20.1 liter(s)** of strike water to **77.2C**
- Add grains
- Keep mash **90 min** at **69C**
- Keep mash **10 min** at **75C**
- Keep mash **90 min** at **95C**
- Sparge using **12.4 liter(s)** of **76C** water or to achieve **25.8 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pale Ale	5 kg (70.4%)	79 %	6
Grain	Fawcett - Pale Chocolate	0.5 kg (7%)	71 %	600
Grain	Extra black	0.1 kg (1.4%)	65 %	1400
Grain	Strzegom Barwiący	0.1 kg (1.4%)	68 %	1300
Sugar	Milk Sugar (Lactose)	0.4 kg (5.6%)	76.1 %	4
Grain	Płatki owsiane	0.5 kg (7%)	85 %	3
Grain	Strzegom Karmel 150	0.5 kg (7%)	75 %	150

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Warrior	35 g	60 min	15.9 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale S-04	Ale	Dry	11 g	Safale

## Extras

Recipe has been printed via **BREWNESS.com** - a complex online solution for homebrewers to track brewing process easily.

Type	Name	Amount	Use for	Time
Flavor	Łuski kakowca	50 g	Secondary	3 day(s)
Flavor	Chipsy Dębowe Vanilla	50 g	Secondary	6 day(s)