

# #1 Kakao Oatmeal stout

- Gravity **16.4 BLG**
- ABV **6.9 %**
- IBU **30**
- SRM **40**
- Style **Oatmeal Stout**

## Batch size

- Expected quantity of finished beer **10 liter(s)**
- Trub loss **5 %**
- Size with trub loss **11 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **13.2 liter(s)**

## Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **11.6 liter(s)**
- Total mash volume **14.9 liter(s)**

## Fermentables

| Type  | Name                                   | Amount         | Yield  | EBC  |
|-------|--|----------------|--------|------|
| Grain | Strzegom Pilzneński                    | 2.2 kg (61.1%) | 80 %   | 4    |
| Grain | Płatki owsiane                         | 0.5 kg (13.9%) | 85 %   | 3    |
| Grain | Caraaroma                              | 0.25 kg (6.9%) | 78 %   | 400  |
| Grain | Fawcett -<br>Pszoniczny<br>Czekoladowy | 0.25 kg (6.9%) | 73 %   | 1001 |
| Grain | Jęczmień palony                        | 0.1 kg (2.8%)  | 55 %   | 985  |
| Sugar | Milk Sugar (Lactose)                   | 0.3 kg (8.3%)  | 76.1 % | 0    |

## Hops

| Use for | Name  | Amount | Time   | Alpha acid |
|---------|-------|--------|--------|------------|
| Boil    | lunga | 15 g   | 60 min | 11 %       |

## Yeasts

| Name         | Type | Form  | Amount | Laboratory |
|--------------|------|-------|--------|------------|
| Safale US-05 | Ale  | Slant | 200 ml | Fermentis  |

## Extras

| Type   | Name               | Amount | Use for   | Time     |
|--------|--------------------|--------|-----------|----------|
| Flavor | Kakao odtłuszczone | 200 g  | Secondary | 5 day(s) |