

#15 Oatmeal chocolate stout

- Gravity **15.6 BLG**
- ABV ---
- IBU **46**
- SRM **40**
- Style **Oatmeal Stout**

Batch size

- Expected quantity of finished beer **22 liter(s)**
- Trub loss **10 %**
- Size with trub loss **24.2 liter(s)**
- Boil time **60 min**
- Evaporation rate **20 %/h**
- Boil size **33 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **19.4 liter(s)**
- Total mash volume **25 liter(s)**

Steps

- Temp **67 C**, Time **60 min**
- Temp **78 C**, Time **10 min**

Mash step by step

- Heat up **19.4 liter(s)** of strike water to **73.7C**
- Add grains
- Keep mash **60 min** at **67C**
- Keep mash **10 min** at **78C**
- Sparge using **19.2 liter(s)** of **76C** water or to achieve **33 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|---------|----------------------------|----------------|-------|------|
| Grain | Strzegom Pilzneński | 2 kg (28.8%) | 80 % | 4 |
| Grain | Strzegom Pale Ale | 2 kg (28.8%) | 79 % | 6 |
| Grain | Strzegom Czekoladowy 1200 | 0.6 kg (8.6%) | 68 % | 1202 |
| Grain | Strzegom Karmel 300 | 0.5 kg (7.2%) | 70 % | 299 |
| Grain | Strzegom Barwiący | 0.1 kg (1.4%) | 68 % | 1300 |
| Adjunct | Oats, Flaked | 1 kg (14.4%) | 80 % | 2 |
| Grain | Strzegom Czekoladowy jasny | 0.1 kg (1.4%) | 68 % | 400 |
| Grain | Weyermann - Abbey Malt | 0.25 kg (3.6%) | 50 % | 45 |
| Adjunct | Briess - Rye Flakes | 0.4 kg (5.8%) | 71 % | 6 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|---------|--------|--------|------------|
| Boil | Marynka | 50 g | 60 min | 10 % |

Yeasts

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

| | | | | |
|------|-----|-----|------|-----|
| s 04 | Ale | Dry | 12 g | --- |
|------|-----|-----|------|-----|