# #15 Oatmeal chocolate stout

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- Gravity **14.5 BLG**
- ABV **---**
- IBU **24**
- SRM **40**
- Style **Oatmeal Stout**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **4 %**
- Size with trub loss **20.8 liter(s)**
- Boil time **60 min**
- Evaporation rate **7 %/h**
- Boil size **23.8 liter(s)**

## Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **15.3 liter(s)**
- Total mash volume **20.4 liter(s)**

## Steps

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

## Mash step by step

- Heat up **15.3 liter(s)** of strike water to **74.8C**
- Add grains
- Keep mash **60 min** at **67C**
- Keep mash **10 min** at **78C**
- Sparge using **13.6 liter(s)** of **76C** water or to achieve **23.8 liter(s)** of wort

## Fermentables

| Type | Name | Amount | Yield | EBC |
|---|---|---|---|---|
| Grain | Strzegom Pilzneński | 1.75 kg *(34.3%)* | 80 % | 4 |
| Grain | Strzegom Pale Ale | 1.75 kg *(34.3%)* | 79 % | 6 |
| Grain | Strzegom Czekoladowy 1200 | 0.5 kg *(9.8%)* | 68 % | 1202 |
| Grain | Strzegom Karmel 300 | 0.5 kg *(9.8%)* | 70 % | 299 |
| Grain | Strzegom Barwiący | 0.1 kg *(2%)* | 68 % | 1300 |
| Grain | Oats, Flaked | 0.5 kg *(9.8%)* | 80 % | 2 |

## Hops

| Use for | Name | Amount | Time | Alpha acid |
|---|---|---|---|---|
| Boil | Challenger | 25 g | 70 min | 8.3 % |

## Yeasts

| Name | Type | Form | Amount | Laboratory |
|---|---|---|---|---|
| s 04 | Ale | Dry | 12 g | --- |

## Extras

| Type | Name | Amount | Use for | Time |
|---|---|---|---|---|

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

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|---|---|---|---|---|
| Flavor | kakao | 100 g | Boil | 30 min |

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