

## #15 Oatmeal chocolate stout

- Gravity **15.5 BLG**
- ABV ---
- IBU **45**
- SRM **40**
- Style **Oatmeal Stout**

### Batch size

- Expected quantity of finished beer **22 liter(s)**
- Trub loss **5 %**
- Size with trub loss **23.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **29 liter(s)**

### Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **18.3 liter(s)**
- Total mash volume **24.4 liter(s)**

### Steps

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

### Mash step by step

- Heat up **18.3 liter(s)** of strike water to **74.8C**
- Add grains
- Keep mash **60 min** at **67C**
- Keep mash **10 min** at **78C**
- Sparge using **16.8 liter(s)** of **76C** water or to achieve **29 liter(s)** of wort

### Fermentables

| Type  | Name                       | Amount         | Yield | EBC  |
|-------|----------------------------|----------------|-------|------|
| Grain | Strzegom Pilzneński        | 2 kg (32.8%)   | 80 %  | 4    |
| Grain | Strzegom Pale Ale          | 2 kg (32.8%)   | 79 %  | 6    |
| Grain | Strzegom Czekoladowy 1200  | 0.6 kg (9.8%)  | 68 %  | 1202 |
| Grain | Strzegom Karmel 300        | 0.5 kg (8.2%)  | 70 %  | 299  |
| Grain | Strzegom Barwiący          | 0.1 kg (1.6%)  | 68 %  | 1300 |
| Grain | Oats, Flaked               | 0.8 kg (13.1%) | 80 %  | 2    |
| Grain | Strzegom Czekoladowy jasny | 0.1 kg (1.6%)  | 68 %  | 400  |

### Hops

| Use for | Name    | Amount | Time   | Alpha acid |
|---------|---------|--------|--------|------------|
| Boil    | Marynka | 45 g   | 70 min | 10 %       |

### Yeasts

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

### Extras

| Type   | Name  | Amount | Use for | Time   |
|--------|-------|--------|---------|--------|
| Flavor | kakao | 100 g  | Boil    | 30 min |