

#26 Chocolate Oatmeal Milk Stout

- Gravity **16.1 BLG**
- ABV ---
- IBU **13**
- SRM **43.2**
- Style **Sweet Stout**

Batch size

- Expected quantity of finished beer **12 liter(s)**
- Trub loss **5 %**
- Size with trub loss **12.6 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **15.2 liter(s)**

Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **14 liter(s)**
- Total mash volume **18 liter(s)**

Steps

- Temp **71 C**, Time **60 min**

Mash step by step

- Heat up **14 liter(s)** of strike water to **78.3C**
- Add grains
- Keep mash **60 min** at **71C**
- Sparge using **5.2 liter(s)** of **76C** water or to achieve **15.2 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|--------------------------|----------------|-------|-----|
| Grain | Strzegom Pale Ale | 2.5 kg (62.5%) | 79 % | 6 |
| Grain | Fawcett - Pale Chocolate | 0.4 kg (10%) | 71 % | 600 |
| Grain | Carawheat (GR) | 0.5 kg (12.5%) | 68 % | 79 |
| Grain | Caraaroma | 0.1 kg (2.5%) | 78 % | 400 |
| Grain | Oats, Flaked | 0.5 kg (12.5%) | 80 % | 2 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|--------------------|--------|--------|------------|
| Boil | East Kent Goldings | 15 g | 60 min | 5.1 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|--------------|------|------|--------|------------|
| Safale US-05 | Ale | Dry | 11.5 g | Fermentis |

Extras

| Type | Name | Amount | Use for | Time |
|--------|-------------------|--------|---------|--------|
| Flavor | kakao deco moreno | 150 g | Boil | 10 min |