

Chocolate Oatmeal Stout

- Gravity **11.4 BLG**
- ABV **4.6 %**
- IBU **17**
- SRM **42.7**
- Style **Oatmeal Stout**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.3 liter(s)**

Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **4 liter(s) / kg**
- Mash size **20 liter(s)**
- Total mash volume **25 liter(s)**

Steps

- Temp **68 C**, Time **60 min**
- Temp **76 C**, Time **1 min**

Mash step by step

- Heat up **20 liter(s)** of strike water to **74C**
- Add grains
- Keep mash **60 min** at **68C**
- Keep mash **1 min** at **76C**
- Sparge using **10.3 liter(s)** of **76C** water or to achieve **25.3 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Weyermann - Pale Ale Malt	3.2 kg (64%)	85 %	7
Grain	Platki owsiane	0.5 kg (10%)	60 %	3
Grain	Caraaroma	0.3 kg (6%)	78 %	400
Grain	Jęczmień palony	0.3 kg (6%)	55 %	985
Grain	Weyermann - Carafa I	0.2 kg (4%)	70 %	690
Grain	Weyermann - Chocolate Wheat	0.5 kg (10%)	74 %	788

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Goldings	30 g	60 min	3.1 %
Boil	Goldings	30 g	20 min	3.1 %

Yeasts

Name	Type	Form	Amount	Laboratory
Safale S-04	Ale	Dry	11.5 g	Fermentis

Notes

- Słód Carafa, jęczmień palony i czekoladowy na koniec zacierania przed wygrzewem
Gotowanie 65 minut
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