

Double Chocolate Oatmeal Stout

- Gravity **14 BLG**
- ABV **5.8 %**
- IBU **37**
- SRM **41.9**
- Style **Oatmeal Stout**

Batch size

- Expected quantity of finished beer **10 liter(s)**
- Trub loss **5 %**
- Size with trub loss **10.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **12.7 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **8.7 liter(s)**
- Total mash volume **11.6 liter(s)**

Steps

- Temp **66.5 C**, Time **60 min**
- Temp **76 C**, Time **15 min**

Mash step by step

- Heat up **8.7 liter(s)** of strike water to **74.3C**
- Add grains
- Keep mash **60 min** at **66.5C**
- Keep mash **15 min** at **76C**
- Sparge using **6.9 liter(s)** of **76C** water or to achieve **12.7 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pale Ale	2.3 kg (79.3%)	79 %	6
Grain	Strzegom Czekoladowy ciemny	0.35 kg (12.1%)	68 %	1200
Grain	Strzegom Karmel 150	0.25 kg (8.6%)	75 %	150

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Kent Goldings	15 g	60 min	4.7 %
Boil	Chinook	10 g	60 min	8.5 %
Boil	Kent Goldings	10 g	15 min	4.7 %

Extras

Type	Name	Amount	Use for	Time
Fining	Mech irlandzki	5 g	Boil	15 min