

# Kakauszale stout

- Gravity **11.7 BLG**
- ABV **4.7 %**
- IBU **28**
- SRM **29.1**
- 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 **27.8 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **16.4 liter(s)**
- Total mash volume **21.8 liter(s)**

## Steps

- Temp **66 C**, Time **60 min**

## Mash step by step

- Heat up **16.4 liter(s)** of strike water to **73.6C**
- Add grains
- Keep mash **60 min** at **66C**
- Sparge using **16.9 liter(s)** of **76C** water or to achieve **27.8 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	3 kg (55%)	80 %	5
Grain	Płatki owsiane	0.8 kg (14.7%)	85 %	3
Grain	Weyermann - Carafa I	0.3 kg (5.5%)	70 %	690
Grain	Jęczmień palony	0.25 kg (4.6%)	55 %	985
Grain	Strzegom Karmel 150	0.9 kg (16.5%)	75 %	150
Grain	Łuska ryżowa	0.2 kg (3.7%)	1 %	0

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	lunga	25 g	60 min	11 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale S-04	Ale	Slant	200 ml	Safale

## Extras

Type	Name	Amount	Use for	Time
Flavor	Łuska kakaowa	500 g	Mash	30 min