

# Oatmeal chocolate stout

- Gravity **21.3 BLG**
- ABV ---
- IBU **54**
- SRM **58**
- Style **Oatmeal Stout**

## Batch size

- Expected quantity of finished beer **22 liter(s)**
- Trub loss **1 %**
- Size with trub loss **22.2 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **26.8 liter(s)**

## Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **2.3 liter(s) / kg**
- Mash size **20.7 liter(s)**
- Total mash volume **29.7 liter(s)**

## Steps

- Temp **68 C**, Time **50 min**
- Temp **72 C**, Time **30 min**
- Temp **78 C**, Time **5 min**

## Mash step by step

- Heat up **20.7 liter(s)** of strike water to **78.4C**
- Add grains
- Keep mash **50 min** at **68C**
- Keep mash **30 min** at **72C**
- Keep mash **5 min** at **78C**
- Sparge using **15.1 liter(s)** of **76C** water or to achieve **26.8 liter(s)** of wort

## Fermentables

| Type  | Name                       | Amount         | Yield | EBC  |
|-------|----------------------------|----------------|-------|------|
| Grain | Strzegom Pilzneński        | 1.5 kg (16.7%) | 80 %  | 4    |
| Grain | Strzegom Pale Ale          | 3 kg (33.3%)   | 79 %  | 6    |
| Grain | Strzegom Czekoladowy 1200  | 0.5 kg (5.6%)  | 6 %   | 1202 |
| Grain | Strzegom Karmel 300        | 0.5 kg (5.6%)  | 70 %  | 299  |
| Grain | Oats, Flaked               | 1.2 kg (13.3%) | 80 %  | 2    |
| Grain | Strzegom Czekoladowy jasny | 0.3 kg (3.3%)  | 68 %  | 400  |
| Grain | Jęczmień palony            | 0.5 kg (5.6%)  | 5 %   | 985  |
| Grain | weyermann Caramunich       | 0.5 kg (5.6%)  | 70 %  | 130  |
| Grain | Żytni                      | 1 kg (11.1%)   | 85 %  | 8    |

## Hops

| Use for             | Name    | Amount | Time   | Alpha acid |
|---------------------|---------|--------|--------|------------|
| Boil                | Marynka | 30 g   | 60 min | 10 %       |
| Boil                | Marynka | 30 g   | 30 min | 10 %       |
| Aroma (end of boil) | Marynka | 40 g   | 10 min | 10 %       |

## Yeasts

| Name         | Type | Form | Amount | Laboratory |
|--------------|------|------|--------|------------|
| Safale US-05 | Ale  | Dry  | 12 g   | Fermentis  |