

Oatmeal chocolate stout

- Gravity **18.2 BLG**
- ABV ---
- IBU **63**
- SRM **87**
- Style **Oatmeal Stout**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **10 %**
- Size with trub loss **22 liter(s)**
- Boil time **60 min**
- Evaporation rate **20 %/h**
- Boil size **28.8 liter(s)**

Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **20.7 liter(s)**
- Total mash volume **26.6 liter(s)**

Steps

- Temp **66 C**, Time **60 min**
- Temp **78 C**, Time **10 min**

Mash step by step

- Heat up **20.7 liter(s)** of strike water to **72.6C**
- Add grains
- Keep mash **60 min** at **66C**
- Keep mash **10 min** at **78C**
- Sparge using **14 liter(s)** of **76C** water or to achieve **28.8 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pilzneński	1 kg (14.9%)	80 %	4
Grain	Strzegom Pale Ale	2 kg (29.9%)	79 %	6
Grain	Strzegom Czekoladowy 1200	0.6 kg (9%)	68 %	1202
Grain	Strzegom Karmel 300	0.5 kg (7.5%)	70 %	299
Grain	Strzegom Barwiący	0.2 kg (3%)	68 %	1300
Adjunct	Oats, Flaked	0.8 kg (11.9%)	80 %	2
Grain	Strzegom Czekoladowy jasny	0.2 kg (3%)	68 %	400
Grain	Jęczmień palony	0.4 kg (6%)	55 %	985
Grain	Rye, Flaked	0.8 kg (11.9%)	78.3 %	4
Grain	Żytni	0.2 kg (3%)	85 %	8

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	30 g	60 min	10 %
Boil	Marynka	50 g	30 min	10 %

Yeasts

Name	Type	Form	Amount	Laboratory
Safale S-04	Ale	Dry	12 g	Safale

Extras

Type	Name	Amount	Use for	Time
Flavor	Wanilia	10 g	Secondary	7 day(s)
Flavor	Śliwka suszona	300 g	Primary	3 day(s)