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 %

Recipe has been printed via **BREWNESS.com** - a complex online solution for homebrewers to track brewing process easily.

Yeasts

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