

## #18 Oatmeal Rye chocolate stout

- Gravity **18 BLG**
- ABV ---
- IBU **42**
- SRM **40**
- Style **Oatmeal Stout**

### Batch size

- Expected quantity of finished beer **22 liter(s)**
- Trub loss **10 %**
- Size with trub loss **24.2 liter(s)**
- Boil time **60 min**
- Evaporation rate **20 %/h**
- Boil size **31.7 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **23.4 liter(s)**
- Total mash volume **30.1 liter(s)**

### Steps

- Temp **65 C**, Time **60 min**
- Temp **72 C**, Time **10 min**
- Temp **78 C**, Time **10 min**

### Mash step by step

- Heat up **23.4 liter(s)** of strike water to **71.4C**
- Add grains
- Keep mash **60 min** at **65C**
- Keep mash **10 min** at **72C**
- Keep mash **10 min** at **78C**
- Sparge using **15 liter(s)** of **76C** water or to achieve **31.7 liter(s)** of wort

### Fermentables

| Type    | Name                        | Amount        | Yield | EBC  |
|---------|-----------------------------|---------------|-------|------|
| Grain   | Strzegom Pilzneński         | 2 kg (24.7%)  | 80 %  | 4    |
| Grain   | Strzegom Pale Ale           | 2 kg (24.7%)  | 79 %  | 6    |
| Grain   | Strzegom Czekoladowy 1200   | 0.6 kg (7.4%) | 68 %  | 1202 |
| Grain   | Strzegom Barwiący           | 0.1 kg (1.2%) | 68 %  | 1300 |
| Adjunct | Oats, Flaked                | 1 kg (12.3%)  | 80 %  | 2    |
| Grain   | Strzegom Czekoladowy jasny  | 0.1 kg (1.2%) | 68 %  | 400  |
| Grain   | Jęczmień palony             | 0.4 kg (4.9%) | 55 %  | 985  |
| Adjunct | Briess - Rye Flakes         | 0.4 kg (4.9%) | 71 %  | 6    |
| Grain   | Weyermann - Chocolate Wheat | 0.5 kg (6.2%) | 74 %  | 788  |
| Grain   | Karmelowy żytni Strzegom    | 0.5 kg (6.2%) | 75 %  | 150  |
| Grain   | Strzegom Wiedeński          | 0.5 kg (6.2%) | 79 %  | 10   |

### Hops

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

## Yeasts

| Name | Type | Form  | Amount | Laboratory |
|------|------|-------|--------|------------|
| s 04 | Ale  | Slant | 500 ml | ---        |