

#2 Kakao Oatmeal stout 2

- Gravity **17.5 BLG**
- ABV **7.5 %**
- IBU **30**
- SRM **32.7**
- Style **Oatmeal Stout**

Batch size

- Expected quantity of finished beer **10 liter(s)**
- Trub loss **5 %**
- Size with trub loss **10.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **12.7 liter(s)**

Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **11.7 liter(s)**
- Total mash volume **15.1 liter(s)**

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pilzneński	2 kg (54.8%)	80 %	4
Grain	Płatki owsiane	0.8 kg (21.9%)	85 %	3
Grain	Weyermann Specjal W	0.25 kg (6.8%)	68 %	300
Grain	Fawcett - Pszeniczny Czekoladowy	0.2 kg (5.5%)	73 %	1001
Grain	Strzegom Czekoladowy jasny	0.1 kg (2.7%)	68 %	400
Sugar	Milk Sugar (Lactose)	0.3 kg (8.2%)	76.1 %	0

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	lunga	15 g	60 min	11 %

Yeasts

Name	Type	Form	Amount	Laboratory
FM52 Amerykański Sen	Ale	Liquid	200 ml	Fermentum Mobile

Extras

Type	Name	Amount	Use for	Time
Flavor	Kakao odtłuszczone	200 g	Secondary	5 day(s)
Spice	Mleko w proszku	300 g	Boil	15 min