

# Bardzo czekoladowa owsianka

- Gravity **16.8 BLG**
- ABV **7.1 %**
- IBU **19**
- SRM **41.2**
- 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 **90 min**
- Evaporation rate **15 %/h**
- Boil size **29.4 liter(s)**

## Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **4.5 liter(s) / kg**
- Mash size **30.2 liter(s)**
- Total mash volume **36.9 liter(s)**

## Steps

- Temp **62 C**, Time **45 min**
- Temp **72 C**, Time **45 min**
- Temp **78 C**, Time **5 min**

## Mash step by step

- Heat up **30.2 liter(s)** of strike water to **66.7C**
- Add grains
- Keep mash **45 min** at **62C**
- Keep mash **45 min** at **72C**
- Keep mash **5 min** at **78C**
- Sparge using **5.9 liter(s)** of **76C** water or to achieve **29.4 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Monachijski typ II 20-25 EBC Weyermann	2.5 kg (37.3%)	80 %	20
Grain	Weyermann - Pale Ale Malt	1 kg (14.9%)	85 %	7
Grain	Weyermann pszeniczny jasny	1 kg (14.9%)	80 %	6
Grain	Biscuit Malt	0.5 kg (7.5%)	79 %	45
Grain	Viking Pszenica Prażona	0.25 kg (3.7%)	70 %	1000
Grain	Weyermann Pszeniczny Czekoladowy	0.25 kg (3.7%)	73 %	1001
Grain	Fawcett - Pale Chocolate	0.25 kg (3.7%)	71 %	600
Grain	Fawcett - Chocolate	0.25 kg (3.7%)	73 %	887
Grain	Płatki owsiane	0.7 kg (10.4%)	85 %	3

## Hops

Use for	Name	Amount	Time	Alpha acid
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Boil	lunga	25 g	30 min	11 %
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### Yeasts

Name	Type	Form	Amount	Laboratory
Safale S-04	Ale	Dry	11 g	---

### Extras

Type	Name	Amount	Use for	Time
Flavor	Ziarna kakaowca	100 g	Boil	30 min