

# Oatmeal Chocolate Stout

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- Gravity **15.4 BLG**
- ABV **6.5 %**
- IBU **21**
- SRM **47.5**
- Style **Oatmeal Stout**

## Batch size

- Expected quantity of finished beer **13 liter(s)**
- Trub loss **5 %**
- Size with trub loss **13.7 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **16.4 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **12.9 liter(s)**
- Total mash volume **17.2 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	3 kg (69.8%)	80 %	5
Grain	Płatki owsiane	0.5 kg (11.6%)	60 %	3
Grain	Fawcett - Pszeniczny Czekoladowy	0.2 kg (4.7%)	73 %	1001
Grain	Jęczmień palony	0.2 kg (4.7%)	55 %	985
Grain	Czekoladowy	0.2 kg (4.7%)	60 %	788
Grain	Carafa II	0.2 kg (4.7%)	70 %	812

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Challenger	20 g	60 min	7 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Dry	14 g	Fermentis