

Świąteczna czekoladowa owsianka

- Gravity **16.6 BLG**
- ABV **7 %**
- IBU **31**
- SRM **40.4**
- 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 **60 min**
- Evaporation rate **15 %/h**
- Boil size **27.6 liter(s)**

Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **4 liter(s) / kg**
- Mash size **26.2 liter(s)**
- Total mash volume **32.8 liter(s)**

Steps

- Temp **62 C**, Time **60 min**
- Temp **72 C**, Time **30 min**
- Temp **78 C**, Time **5 min**

Mash step by step

- Heat up **26.2 liter(s)** of strike water to **67.3C**
- Add grains
- Keep mash **60 min** at **62C**
- Keep mash **30 min** at **72C**
- Keep mash **5 min** at **78C**
- Sparge using **8 liter(s)** of **76C** water or to achieve **27.6 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|--|----------------|-------|------|
| Grain | Monachijski typ II 20-25 EBC Weyermann | 2.5 kg (38.2%) | 80 % | 20 |
| Grain | Weyermann - Pale Ale Malt | 1 kg (15.3%) | 85 % | 7 |
| Grain | Weyermann pszeniczny jasny | 0.85 kg (13%) | 80 % | 6 |
| Grain | Biscuit Malt | 0.5 kg (7.6%) | 79 % | 45 |
| Grain | Weyermann Pszeniczny Czekoladowy | 0.25 kg (3.8%) | 73 % | 1001 |
| Grain | Fawcett - Pale Chocolate | 0.25 kg (3.8%) | 71 % | 600 |
| Grain | Fawcett - Chocolate | 0.5 kg (7.6%) | 73 % | 887 |
| Grain | Płatki owsiane | 0.7 kg (10.7%) | 85 % | 3 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|----------|--------|--------|------------|
| Boil | Herkules | 20 g | 60 min | 17 % |

Yeasts

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

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

Extras

| Type | Name | Amount | Use for | Time |
|-------------|----------------|---------------|----------------|-------------|
| Flavor | Susz wigilijny | 600 g | Boil | 30 min |