

#15 Oatmeal chocolate stout

- Gravity **16.2 BLG**
- ABV ---
- IBU **37**
- 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 **80 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **19.4 liter(s)**
- Total mash volume **25 liter(s)**

Steps

- Temp **67 C**, Time **60 min**
- Temp **78 C**, Time **10 min**

Mash step by step

- Heat up **19.4 liter(s)** of strike water to **73.7C**
- Add grains
- Keep mash **60 min** at **67C**
- Keep mash **10 min** at **78C**
- Sparge using **17.9 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 (29.6%)	80 %	4
Grain	Strzegom Pale Ale	2 kg (29.6%)	79 %	6
Grain	Strzegom Czekoladowy 1200	0.6 kg (8.9%)	68 %	1202
Grain	Strzegom Karmel 300	0.5 kg (7.4%)	70 %	299
Grain	Strzegom Barwiący	0.1 kg (1.5%)	68 %	1300
Adjunct	Oats, Flaked	1 kg (14.8%)	80 %	2
Grain	Strzegom Czekoladowy jasny	0.1 kg (1.5%)	68 %	400
Grain	Weyermann - Abbey Malt	0.25 kg (3.7%)	50 %	45
Adjunct	Briess - Rye Flakes	0.2 kg (3%)	71 %	6

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	40 g	70 min	10 %

Yeasts

Name	Type	Form	Amount	Laboratory
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