

#15 Oatmeal chocolate stout

- Gravity **14.5 BLG**
- ABV ---
- IBU **24**
- SRM **40**
- Style **Oatmeal Stout**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **4 %**
- Size with trub loss **20.8 liter(s)**
- Boil time **60 min**
- Evaporation rate **7 %/h**
- Boil size **23.8 liter(s)**

Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **15.3 liter(s)**
- Total mash volume **20.4 liter(s)**

Steps

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

Mash step by step

- Heat up **15.3 liter(s)** of strike water to **74.8C**
- Add grains
- Keep mash **60 min** at **67C**
- Keep mash **10 min** at **78C**
- Sparge using **13.6 liter(s)** of **76C** water or to achieve **23.8 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pilzneński	1.75 kg (34.3%)	80 %	4
Grain	Strzegom Pale Ale	1.75 kg (34.3%)	79 %	6
Grain	Strzegom Czekoladowy 1200	0.5 kg (9.8%)	68 %	1202
Grain	Strzegom Karmel 300	0.5 kg (9.8%)	70 %	299
Grain	Strzegom Barwiący	0.1 kg (2%)	68 %	1300
Grain	Oats, Flaked	0.5 kg (9.8%)	80 %	2

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Challenger	25 g	70 min	8.3 %

Yeasts

Name	Type	Form	Amount	Laboratory
s 04	Ale	Dry	12 g	---

Extras

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