

Double Chocolate Oatmeal Stout

- Gravity **14 BLG**
- ABV **5.8 %**
- IBU **37**
- SRM **41.9**
- Style **Oatmeal Stout**

Batch size

- Expected quantity of finished beer **10 liter(s)**
- Trub loss **5 %**
- Size with trub loss **10.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **12.7 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **8.7 liter(s)**
- Total mash volume **11.6 liter(s)**

Steps

- Temp **66.5 C**, Time **60 min**
- Temp **76 C**, Time **15 min**

Mash step by step

- Heat up **8.7 liter(s)** of strike water to **74.3C**
- Add grains
- Keep mash **60 min** at **66.5C**
- Keep mash **15 min** at **76C**
- Sparge using **6.9 liter(s)** of **76C** water or to achieve **12.7 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|-----------------------------|-----------------|-------|------|
| Grain | Strzegom Pale Ale | 2.3 kg (79.3%) | 79 % | 6 |
| Grain | Strzegom Czekoladowy ciemny | 0.35 kg (12.1%) | 68 % | 1200 |
| Grain | Strzegom Karmel 150 | 0.25 kg (8.6%) | 75 % | 150 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|---------------|--------|--------|------------|
| Boil | Kent Goldings | 15 g | 60 min | 4.7 % |
| Boil | Chinook | 10 g | 60 min | 8.5 % |
| Boil | Kent Goldings | 10 g | 15 min | 4.7 % |

Extras

| Type | Name | Amount | Use for | Time |
|--------|----------------|--------|---------|--------|
| Fining | Mech irlandzki | 5 g | Boil | 15 min |