

#11 Czekoladowo - kokosowy Oatmeal Milk Stout

- Gravity **14.7 BLG**
- ABV **6.1 %**
- IBU **30**
- SRM **48.7**
- Style **Oatmeal Stout**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **2 %**
- Size with trub loss **20.4 liter(s)**
- Boil time **60 min**
- Evaporation rate **12 %/h**
- Boil size **25.1 liter(s)**

Mash information

- Mash efficiency **69 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **25.7 liter(s)**
- Total mash volume **33 liter(s)**

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|--|----------------|-------|------|
| Grain | Briess - Pale Ale Malt | 3.6 kg (49%) | 80 % | 7 |
| Grain | Płatki owsiane | 1.5 kg (20.4%) | 85 % | 3 |
| Grain | Monachijski | 0.6 kg (8.2%) | 80 % | 16 |
| Grain | Karmelek | 0.52 kg (7.1%) | 74 % | 170 |
| Grain | Jęczmień palony | 0.3 kg (4.1%) | 1 % | 1150 |
| Grain | Fawcett - Pszeniczny Czekoladowy | 0.52 kg (7.1%) | 1 % | 1000 |
| Grain | Smooth Chocolate | 0.3 kg (4.1%) | 1 % | 494 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|---------|--------|--------|------------|
| Boil | Cascade | 35 g | 60 min | 8.2 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|--------------|------|------|--------|------------|
| Safale US-05 | Ale | Dry | 23 g | Fermentis |

Extras

| Type | Name | Amount | Use for | Time |
|--------|-----------------|--------|-----------|----------|
| Flavor | Ziarno kakaowca | 200 g | Secondary | 7 day(s) |
| Flavor | Płatki kokosowe | 1000 g | Secondary | 7 day(s) |
| Flavor | Laktoza | 500 g | Boil | 4 min |