

#18 Oatmeal Rye chocolate stout

- Gravity **18 BLG**
- ABV ---
- IBU **42**
- 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 **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **23.4 liter(s)**
- Total mash volume **30.1 liter(s)**

Steps

- Temp **65 C**, Time **60 min**
- Temp **72 C**, Time **10 min**
- Temp **78 C**, Time **10 min**

Mash step by step

- Heat up **23.4 liter(s)** of strike water to **71.4C**
- Add grains
- Keep mash **60 min** at **65C**
- Keep mash **10 min** at **72C**
- Keep mash **10 min** at **78C**
- Sparge using **15 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 (24.7%)	80 %	4
Grain	Strzegom Pale Ale	2 kg (24.7%)	79 %	6
Grain	Strzegom Czekoladowy 1200	0.6 kg (7.4%)	68 %	1202
Grain	Strzegom Barwiący	0.1 kg (1.2%)	68 %	1300
Adjunct	Oats, Flaked	1 kg (12.3%)	80 %	2
Grain	Strzegom Czekoladowy jasny	0.1 kg (1.2%)	68 %	400
Grain	Jęczmień palony	0.4 kg (4.9%)	55 %	985
Adjunct	Briess - Rye Flakes	0.4 kg (4.9%)	71 %	6
Grain	Weyermann - Chocolate Wheat	0.5 kg (6.2%)	74 %	788
Grain	Karmelowy żytni Strzegom	0.5 kg (6.2%)	75 %	150
Grain	Strzegom Wiedeński	0.5 kg (6.2%)	79 %	10

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	50 g	60 min	10 %

Yeasts

Name	Type	Form	Amount	Laboratory
s 04	Ale	Slant	500 ml	---