

#2 Kakao Oatmeal stout 2

- Gravity **17.5 BLG**
- ABV **7.5 %**
- IBU **30**
- SRM **32.7**
- 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 **70 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **11.7 liter(s)**
- Total mash volume **15.1 liter(s)**

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|----------------------------------|----------------|--------|------|
| Grain | Strzegom Pilzneński | 2 kg (54.8%) | 80 % | 4 |
| Grain | Płatki owsiane | 0.8 kg (21.9%) | 85 % | 3 |
| Grain | Weyermann Specjal W | 0.25 kg (6.8%) | 68 % | 300 |
| Grain | Fawcett - Pszeniczny Czekoladowy | 0.2 kg (5.5%) | 73 % | 1001 |
| Grain | Strzegom Czekoladowy jasny | 0.1 kg (2.7%) | 68 % | 400 |
| Sugar | Milk Sugar (Lactose) | 0.3 kg (8.2%) | 76.1 % | 0 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|-------|--------|--------|------------|
| Boil | lunga | 15 g | 60 min | 11 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|----------------------|------|--------|--------|------------------|
| FM52 Amerykański Sen | Ale | Liquid | 200 ml | Fermentum Mobile |

Extras

| Type | Name | Amount | Use for | Time |
|--------|--------------------|--------|-----------|----------|
| Flavor | Kakao odtłuszczone | 200 g | Secondary | 5 day(s) |
| Spice | Mleko w proszku | 300 g | Boil | 15 min |