

## #8.Oatmeal Choco coco stout

- Gravity **15 BLG**
- ABV **6.2 %**
- IBU **78**
- SRM **32.2**
- Style **Oatmeal Stout**

### Batch size

- Expected quantity of finished beer **13 liter(s)**
- Trub loss **10 %**
- Size with trub loss **14.3 liter(s)**
- Boil time **70 min**
- Evaporation rate **20 %/h**
- Boil size **19.2 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **12.6 liter(s)**
- Total mash volume **16.8 liter(s)**

### Steps

- Temp **67 C**, Time **70 min**
- Temp **72 C**, Time **30 min**
- Temp **78 C**, Time **1 min**

### Mash step by step

- Heat up **12.6 liter(s)** of strike water to **74.8C**
- Add grains
- Keep mash **70 min** at **67C**
- Keep mash **30 min** at **72C**
- Keep mash **1 min** at **78C**
- Sparge using **10.8 liter(s)** of **76C** water or to achieve **19.2 liter(s)** of wort

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pale Ale	2.75 kg (65.5%)	79 %	6
Grain	Weyermann - Chocolate Wheat	0.25 kg (6%)	74 %	788
Grain	Fawcett - Pale Chocolate	0.25 kg (6%)	71 %	600
Grain	Oats, Flaked	0.65 kg (15.5%)	80 %	2
Grain	Biscuit Malt	0.2 kg (4.8%)	79 %	45
Grain	Jęczmień palony	0.1 kg (2.4%)	55 %	591

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Centennial	13 g	60 min	10.5 %
Boil	Marynka	39 g	60 min	10 %

### Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Dry	14.95 g	Fermentis