

# chocolate oatmeal stout

- Gravity **15 BLG**
- ABV **6.2 %**
- IBU **33**
- SRM **33.1**
- Style **Oatmeal Stout**

## Batch size

- Expected quantity of finished beer **10 liter(s)**
- Trub loss **10 %**
- Size with trub loss **11 liter(s)**
- Boil time **60 min**
- Evaporation rate **15 %/h**
- Boil size **12.9 liter(s)**

## Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **8.4 liter(s)**
- Total mash volume **11.2 liter(s)**

## Steps

- Temp **36 C**, Time **10 min**
- Temp **62 C**, Time **40 min**
- Temp **72 C**, Time **30 min**
- Temp **76 C**, Time **5 min**

## Mash step by step

- Heat up **8.4 liter(s)** of strike water to **38.7C**
- Add grains
- Keep mash **10 min** at **36C**
- Keep mash **40 min** at **62C**
- Keep mash **30 min** at **72C**
- Keep mash **5 min** at **76C**
- Sparge using **7.3 liter(s)** of **76C** water or to achieve **12.9 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Briess - Pale Ale Malt	2 kg (71.4%)	80 %	7
Grain	Caraaroma	0.25 kg (8.9%)	78 %	400
Grain	Płatki owsiane	0.3 kg (10.7%)	85 %	3
Grain	Briess - Chocolate Malt	0.125 kg (4.5%)	60 %	690
Grain	Jęczmień palony	0.125 kg (4.5%)	55 %	985

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Columbus/Tomahawk/Zeus	12 g	45 min	14.4 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale S-04	Ale	Dry	5 g	Safale

## Extras

Type	Name	Amount	Use for	Time
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Water Agent	chlorek wapnia	4 g	Mash	90 min
Water Agent	gips piwowarski	2 g	Mash	90 min
Spice	laktoza	300 g	Boil	30 min
Fining	mech irlandzki	3 g	Boil	15 min