

Chocolate Oatmeal Stout

- Gravity **11.4 BLG**
- ABV **4.6 %**
- IBU **17**
- SRM **42.7**
- Style **Oatmeal Stout**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.3 liter(s)**

Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **4 liter(s) / kg**
- Mash size **20 liter(s)**
- Total mash volume **25 liter(s)**

Steps

- Temp **68 C**, Time **60 min**
- Temp **76 C**, Time **1 min**

Mash step by step

- Heat up **20 liter(s)** of strike water to **74C**
- Add grains
- Keep mash **60 min** at **68C**
- Keep mash **1 min** at **76C**
- Sparge using **10.3 liter(s)** of **76C** water or to achieve **25.3 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|-----------------------------|--------------|-------|-----|
| Grain | Weyermann - Pale Ale Malt | 3.2 kg (64%) | 85 % | 7 |
| Grain | Płatki owsiane | 0.5 kg (10%) | 60 % | 3 |
| Grain | Caraaroma | 0.3 kg (6%) | 78 % | 400 |
| Grain | Jęczmień palony | 0.3 kg (6%) | 55 % | 985 |
| Grain | Weyermann - Carafa I | 0.2 kg (4%) | 70 % | 690 |
| Grain | Weyermann - Chocolate Wheat | 0.5 kg (10%) | 74 % | 788 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|----------|--------|--------|------------|
| Boil | Goldings | 30 g | 60 min | 3.1 % |
| Boil | Goldings | 30 g | 20 min | 3.1 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|-------------|------|------|--------|------------|
| Safale S-04 | Ale | Dry | 11.5 g | Fermentis |

Notes

- Słód Carafa, jęczmień palony i czekoladowy na koniec zacierania przed wygrzewem
Gotowanie 65 minut
Dec 30, 2023, 8:06 PM