

#11 Czekoladowo - kokosowy Oatmeal Milk Stout

- Gravity **14.7 BLG**
- ABV **6.1 %**
- IBU **30**
- SRM **48.7**
- Style **Oatmeal Stout**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **2 %**
- Size with trub loss **20.4 liter(s)**
- Boil time **60 min**
- Evaporation rate **12 %/h**
- Boil size **25.1 liter(s)**

Mash information

- Mash efficiency **69 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **25.7 liter(s)**
- Total mash volume **33 liter(s)**

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Briess - Pale Ale Malt	3.6 kg (49%)	80 %	7
Grain	Płatki owsiane	1.5 kg (20.4%)	85 %	3
Grain	Monachijski	0.6 kg (8.2%)	80 %	16
Grain	Karmelek	0.52 kg (7.1%)	74 %	170
Grain	Jęczmień palony	0.3 kg (4.1%)	1 %	1150
Grain	Fawcett - Pszenny Czekoladowy	0.52 kg (7.1%)	1 %	1000
Grain	Smooth Chocolate	0.3 kg (4.1%)	1 %	494

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Cascade	35 g	60 min	8.2 %

Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Dry	23 g	Fermentis

Extras

Type	Name	Amount	Use for	Time
Flavor	Ziarno kakaowca	200 g	Secondary	7 day(s)
Flavor	Płatki kokosowe	1000 g	Secondary	7 day(s)
Flavor	Laktoza	500 g	Boil	4 min