

Chocolate Oatmeal Stout

Batch Size: 23,00 l
Boil Size: 29,54 l
Boil Time: 60 min
Fermentation: Ale, Single Stage
Alcohol by Vol: 5,1 %
Bitterness: 32,1 IBUs
Color: 71,0 EBC

Equipment: Coobra CB3 2,5 kw
Efficiency: 72,00 %
End of Boil Vol: 26,04 l
Total Grain Weight: 6,40 kg
Final Bottling Vol: 22,00 l
Original Gravity: 1,060 SG
Final Gravity: 1,022 SG
Calories: 427,1 kcal/l



Ingredients

Amt	Name	Type	#	%/IBU
0,10 kg	Rice Hulls (0,0 EBC)	Adjunct	1	1,6 %
4,50 kg	Maris Otter (5,9 EBC)	Grain	2	70,3 %
0,50 kg	Munich (25,0 EBC)	Grain	3	7,8 %
0,50 kg	Wheat (4,5 EBC)	Grain	4	7,8 %
0,30 kg	Choclat (900,7 EBC)	Grain	5	4,7 %
0,30 kg	Oats, Flaked (2,0 EBC)	Grain	6	4,7 %
0,20 kg	Roasted Barley (1500,0 EBC)	Grain	7	3,1 %
55,00 g	East Kent Goldings (EKG) [5,00 %] - Boil 60,0 min	Hop	8	27,6 IBUs
45,00 g	East Kent Goldings (EKG) [5,00 %] - Boil 5,0 min	Hop	9	4,5 IBUs
1,0 pkg	Burton Union Yeast (Mangrove Jack's #M79)	Yeast	10	-

Mash Steps

Name	Description	Step Temperature	Step Time
Mash In	Add 22,40 l of water at 71,9 C	67,0 C	60 min
Mash Out	Heat to 76,0 C over 2 min	76,0 C	10 min

Sparge: Fly sparge with 13,55 l water at 80,0 C

Cool wort to fermentation temperature. Transfer wort to fermenter.
Add water if needed to achieve final volume of 23,00 l

Fermentation Ingredients

Amt	Name	Type	#	%/IBU
1,0 pkg	Burton Union Yeast (Mangrove Jack's #M79)	Yeast	10	-

- Primary fermentation (14,00 days at 19,4 C)
- Secondary fermentation (10,00 days at 18,3 C)
- Age for 7,00 days at 18,3 C

Carbonation Type: Bottle
Weight: 125,78 g
Bottling Temperature: 21,1 C

Carbonation Used: Bottle with 125,78 g Table Sugar
Age for: 30,00 days
Storage Temperature: 18,3 C