

# Milkshake Oatmeal Stout

- Gravity **13.1 BLG**
- ABV **5.3 %**
- IBU **21**
- SRM **30.8**
- 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 **65 min**
- Evaporation rate **10 %/h**
- Boil size **26.6 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **16.4 liter(s)**
- Total mash volume **21.1 liter(s)**

## Steps

- Temp **64 C**, Time **40 min**
- Temp **72 C**, Time **20 min**
- Temp **76 C**, Time **1 min**

## Mash step by step

- Heat up **16.4 liter(s)** of strike water to **70.3C**
- Add grains
- Keep mash **40 min** at **64C**
- Keep mash **20 min** at **72C**
- Keep mash **1 min** at **76C**
- Sparge using **14.9 liter(s)** of **76C** water or to achieve **26.6 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	3 kg (57.7%)	85 %	5
Grain	Weyermann - Carafa I	0.3 kg (5.8%)	80 %	690
Grain	Weyermann - Carafa III	0.2 kg (3.8%)	80 %	1024
Grain	Oats, Malted	1 kg (19.2%)	80 %	2
Grain	Jęczmień palony	0.2 kg (3.8%)	62 %	985
Sugar	Milk Sugar (Lactose)	0.5 kg (9.6%)	67 %	0

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Lublin (Lubelski)	20 g	45 min	4.3 %
Boil	Aurora	10 g	65 min	12 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Dry	11 g	Fermentis

## Notes

Recipe has been printed via **BREWNES.com** - a complex online solution for homebrewers to track brewing process easily.

- Warka podzielona po cichej na pół. Jedna bez dodatku, druga z dodatkiem 1kg wiśni mrożonych.  
*Dec 30, 2017, 7:59 AM*