

# Oatmeal Milk Stout

- Gravity **15.6 BLG**
- ABV ---
- IBU **43**
- SRM **36.6**
- Style **Sweet Stout**

## Batch size

- Expected quantity of finished beer **18 liter(s)**
- Trub loss **5 %**
- Size with trub loss **18.9 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **22.8 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **15.3 liter(s)**
- Total mash volume **20.4 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pale Ale	2.5 kg (46.7%)	79 %	6
Grain	Strzegom Monachijski typ I	0.5 kg (9.3%)	79 %	16
Grain	Strzegom Karmel 150	0.15 kg (2.8%)	75 %	150
Grain	Carafa	0.3 kg (5.6%)	70 %	664
Grain	Jęczmień palony	0.15 kg (2.8%)	55 %	985
Grain	Barley, Flaked	0.3 kg (5.6%)	70 %	4
Grain	Oats, Flaked	1.2 kg (22.4%)	80 %	2
Sugar	Milk Sugar (Lactose)	0.25 kg (4.7%)	76.1 %	0

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Magnum	20 g	60 min	12 %
Boil	Sybilla	10 g	60 min	6.5 %
Boil	Sybilla	10 g	10 min	6.5 %
Boil	East Kent Goldings	20 g	10 min	5.1 %

## Yeasts

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