

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 |