

Oatmeal Milk Stout

- Gravity **16.6 BLG**
- ABV ---
- IBU **26**
- SRM **45.8**
- 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 **5 %/h**
- Boil size **21.7 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **14.4 liter(s)**
- Total mash volume **19.2 liter(s)**

Steps

- Temp **66 C**, Time **60 min**
- Temp **76 C**, Time **10 min**

Mash step by step

- Heat up **14.4 liter(s)** of strike water to **73.7C**
- Add grains
- Keep mash **60 min** at **66C**
- Keep mash **10 min** at **76C**
- Sparge using **12.1 liter(s)** of **76C** water or to achieve **21.7 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|----------------------------------|----------------|--------|------|
| Grain | Weyermann - Pale Ale Malt | 3 kg (56.6%) | 85 % | 7 |
| Grain | Fawcett - Pszeniczny Czekoladowy | 0.1 kg (1.9%) | 73 % | 1001 |
| Grain | Weyermann - Carafa I | 0.1 kg (1.9%) | 70 % | 690 |
| Grain | Weyermann Caramunich 3 | 0.2 kg (3.8%) | 76 % | 150 |
| Grain | Château owsiany | 0.2 kg (3.8%) | 70 % | 2.3 |
| Grain | Carafa Special II | 0.6 kg (11.3%) | 55 % | 1100 |
| Sugar | Milk Sugar (Lactose) | 0.5 kg (9.4%) | 76.1 % | 0 |
| Grain | Płatki owsiane | 0.6 kg (11.3%) | 85 % | 3 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|---------|--------|--------|------------|
| Boil | Marynka | 30 g | 30 min | 10 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|------|------|------|--------|------------|
|------|------|------|--------|------------|

| | | | | |
|-------------|-----|-------|--------|--------|
| Safale S-04 | Ale | Slant | 300 ml | Safale |
|-------------|-----|-------|--------|--------|

Extras

| Type | Name | Amount | Use for | Time |
|--------|--------------------------|--------|-----------|-----------|
| Flavor | Płatki dębowe Vanilla | 20 g | Secondary | 10 day(s) |

Notes

- Owsiany mleczny stout z dodatkiem płatków dębowych. Ciemne, mocno czekoladowe i słodkie w odbiorze piwo z nutą beczki i wanilii pochodzących z dodatku płatków dębowych amerykańskiego dębu.

W planach warzenia: kwiecień 2017
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