

Oatmeal milk stout 2022_04

- Gravity **13.8 BLG**
- ABV **5.7 %**
- IBU **35**
- SRM **37**
- Style **Oatmeal Stout**

Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **5 %**
- Size with trub loss **26.3 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **31.7 liter(s)**

Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **4 liter(s) / kg**
- Mash size **24 liter(s)**
- Total mash volume **30 liter(s)**

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|---------------------------|---------------|--------|------|
| Grain | Strzegom Pale Ale | 4 kg (61.5%) | 79 % | 6 |
| Grain | Płatki owsiane | 1 kg (15.4%) | 85 % | 3 |
| Grain | Carafa II | 0.5 kg (7.7%) | 70 % | 812 |
| Grain | Jęczmień palony 1100-1200 | 0.5 kg (7.7%) | 55 % | 1100 |
| Sugar | Milk Sugar (Lactose) | 0.5 kg (7.7%) | 76.1 % | 0 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|-------------------|--------|--------|------------|
| Boil | Marynka | 35 g | 60 min | 10 % |
| Aroma (end of boil) | Lublin (Lubelski) | 50 g | 10 min | 4 % |

Yeasts

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