

# Oatmeal milk stout

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- Gravity **17.1 BLG**
- ABV **7.3 %**
- IBU **32**
- SRM **42.9**
- Style **Sweet Stout**

## Batch size

- Expected quantity of finished beer **12 liter(s)**
- Trub loss **5 %**
- Size with trub loss **12.6 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **15.2 liter(s)**

## Mash information

- Mash efficiency **60 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **7.5 liter(s)**
- Total mash volume **10 liter(s)**

## Steps

- Temp **68 C**, Time **60 min**

## Mash step by step

- Heat up **7.5 liter(s)** of strike water to **76C**
- Add grains
- Keep mash **60 min** at **68C**
- Sparge using **10.2 liter(s)** of **76C** water or to achieve **15.2 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Liquid Extract	Strzegom Bursztynowy	1.7 kg (36.2%)	70 %	49
Grain	Strzegom Pilzneński	1 kg (21.3%)	80 %	4
Grain	Strzegom Czekoladowy jasny	0.5 kg (10.6%)	1 %	400
Grain	Jęczmień palony	0.3 kg (6.4%)	1 %	985
Grain	Płatki owsiane	0.7 kg (14.9%)	85 %	3
Sugar	Milk Sugar (Lactose)	0.5 kg (10.6%)	76.1 %	0

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	30 g	60 min	7 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Slant	150 ml	Fermentis