

# Oatmeal Milk stout

- Gravity **15.4 BLG**
- ABV **6.5 %**
- IBU **32**
- SRM **43.4**
- Style **Sweet Stout**

## Batch size

- Expected quantity of finished beer **15.5 liter(s)**
- Trub loss **15 %**
- Size with trub loss **17.8 liter(s)**
- Boil time **75 min**
- Evaporation rate **10 %/h**
- Boil size **22.6 liter(s)**

## Mash information

- Mash efficiency **78 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **15 liter(s)**
- Total mash volume **20 liter(s)**

## Steps

- Temp **68 C**, Time **60 min**
- Temp **72 C**, Time **20 min**
- Temp **78 C**, Time **5 min**

## Mash step by step

- Heat up **15 liter(s)** of strike water to **76C**
- Add grains
- Keep mash **60 min** at **68C**
- Keep mash **20 min** at **72C**
- Keep mash **5 min** at **78C**
- Sparge using **12.6 liter(s)** of **76C** water or to achieve **22.6 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	BESTMALZ - Best Heidelberg	2 kg (36.4%)	80.5 %	3
Grain	Viking Munich Malt	1 kg (18.2%)	78 %	16
Grain	Słód owsiany Viking	0.5 kg (9.1%)	60 %	5
Grain	Oats, Flaked	0.5 kg (9.1%)	60 %	2
Grain	Weyermann - Dehusked Carafa III	0.3 kg (5.5%)	70 %	1000
Grain	Pszeniczny Czekoladowy	0.25 kg (4.5%)	70 %	1001
Grain	Jęczmień palony	0.15 kg (2.7%)	55 %	1050
Grain	Strzegom Karmel 300	0.15 kg (2.7%)	70 %	299
Grain	Strzegom Karmel 600	0.15 kg (2.7%)	68 %	601
Sugar	Milk Sugar (Lactose)	0.5 kg (9.1%)	76.1 %	0

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	lunga	25 g	75 min	11 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Dry	23 g	Fermentis

## Extras

Type	Name	Amount	Use for	Time
Water Agent	Węglan wapnia	5 g	Mash	60 min
Water Agent	Chlorek wapnia	5 g	Mash	60 min
Fining	Whirlfloc T	1 g	Boil	5 min

## Notes

- Odfermentowało z 15,5 do 6  
Karmelowe od początku, palone przy 72.  
'Bez modyfikacji pH'

~7 litrów warki:

28 XI dodano:

Kawa 100g (Kolumbia&Brazylia, Bellarom) ~

Zdezynfekowana w piekarniku ~20min

600 ml soku pomarańczowego

5 g Curacao

15g Skórki słodkiej pomarańczy - (Skórki gotowane z sokiem 5 min, oddzielone i wygotowany sok wlany do piwa)

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