

# Oatmeal Milk Stout 'Nigrita'

- Gravity **13.6 BLG**
- ABV **5.6 %**
- IBU **32**
- SRM **21**
- Style **Sweet Stout**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.3 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **16.4 liter(s)**
- Total mash volume **21.8 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	4.5 kg (82.6%)	80 %	5
Grain	Carafa II	0.2 kg (3.7%)	70 %	812
Grain	Karmelowy Jasny 30EBC	0.2 kg (3.7%)	75 %	30
Grain	Barwiący	0.15 kg (2.8%)	55 %	985
Grain	Płatki owsiane	0.4 kg (7.3%)	85 %	3

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	30 g	60 min	10 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale S-04	Ale	Dry	11.5 g	Safale

## Extras

Type	Name	Amount	Use for	Time
Flavor	laktoza	500 g	Boil	10 min