

# Oatmeal Milkstout

- Gravity **14.3 BLG**
- ABV **5.9 %**
- IBU **33**
- SRM **42.6**
- Style **Oatmeal Stout**

## Batch size

- Expected quantity of finished beer **21 liter(s)**
- Trub loss **0 %**
- Size with trub loss **21 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.4 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **16.5 liter(s)**
- Total mash volume **22 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	4 kg (66.7%)	80 %	5
Grain	Fawcett - Pszeniczny Czekoladowy	0.5 kg (8.3%)	73 %	1001
Grain	Viking Czekoladowy ciemny	0.5 kg (8.3%)	1 %	900
Grain	Płatki owsiane	0.5 kg (8.3%)	60 %	3
Sugar	Milk Sugar (Lactose)	0.5 kg (8.3%)	100 %	0

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Idaho 7	25 g	60 min	12.7 %

## Yeasts

Name	Type	Form	Amount	Laboratory
US-05	Ale	Dry	12.5 g	---

## Notes

- Bez laktozy  
12° 5%  
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