

## R oatmilk stout

- Gravity **14.7 BLG**
- ABV **6.1 %**
- IBU **32**
- SRM **38.5**
- Style **Oatmeal Stout**

### Batch size

- Expected quantity of finished beer **11.5 liter(s)**
- Trub loss **5 %**
- Size with trub loss **12.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **14.5 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **5.7 liter(s)**
- Total mash volume **7.6 liter(s)**

### Fermentables

Type	Name	Amount	Yield	EBC
Liquid Extract	Bruntal ekstrakt słodowy jasny R	1.15 kg (37.6%)	85 %	26
Grain	Jęczmień palony R	0.35 kg (11.4%)	55 %	985
Grain	Płatki owsiane	0.32 kg (10.5%)	60 %	3
Grain	Karmelowy Czerwony R	0.1 kg (3.3%)	75 %	59
Grain	Fawcett - cara	0.2 kg (6.5%)	70 %	30
Grain	Fawcett - Pale Chocolate R	0.1 kg (3.3%)	71 %	600
Grain	Weyermann - Chocolate Rye R	0.04 kg (1.3%)	20 %	493
Grain	Viking Pilsner malt	0.2 kg (6.5%)	83 %	4
Grain	Monachijski	0.6 kg (19.6%)	82 %	16

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka R	15 g	60 min	10 %
Boil	Lublin (Lubelski)	15 g	15 min	4 %

### Yeasts

Name	Type	Form	Amount	Laboratory
Safale S-04	Ale	Dry	6.5 g	Fermentis