

# sweet milk oatmeal stout

- Gravity **15.7 BLG**
- ABV **6.6 %**
- IBU **22**
- SRM **35.4**
- Style **Sweet Stout**

## Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **3 %**
- Size with trub loss **25.8 liter(s)**
- Boil time **60 min**
- Evaporation rate **6 %/h**
- Boil size **28.6 liter(s)**

## Mash information

- Mash efficiency **78 %**
- Liquor-to-grist ratio **2.5 liter(s) / kg**
- Mash size **14.8 liter(s)**
- Total mash volume **20.6 liter(s)**

## Steps

- Temp **54 C**, Time **15 min**
- Temp **65 C**, Time **20 min**
- Temp **72 C**, Time **40 min**
- Temp **78 C**, Time **2 min**

## Mash step by step

- Heat up **14.8 liter(s)** of strike water to **60.8C**
- Add grains
- Keep mash **15 min** at **54C**
- Keep mash **20 min** at **65C**
- Keep mash **40 min** at **72C**
- Keep mash **2 min** at **78C**
- Sparge using **19.7 liter(s)** of **76C** water or to achieve **28.6 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Czekoladowy 1200	0.2 kg (2.9%)	68 %	1202
Grain	Strzegom Karmel 600	1 kg (14.5%)	68 %	601
Grain	Viking Pale Ale malt	4 kg (58%)	80 %	5
Grain	Pszeniczny	0.2 kg (2.9%)	85 %	4
Grain	Płatki owsiane	0.5 kg (7.2%)	85 %	3
Sugar	Milk Sugar (Lactose)	1 kg (14.5%)	76.1 %	0

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Magnum	20 g	60 min	11 %
Aroma (end of boil)	Lublin (Lubelski)	20 g	15 min	4 %
Aroma (end of boil)	Lublin (Lubelski)	20 g	1 min	4 %

## Yeasts

Name	Type	Form	Amount	Laboratory
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Safale S-04	Ale	Slant	500 ml	#83
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