LEM | Oatmeal Milk Stout

- Gravity **14.7 BLG**
- ABV **6.1 %**
- IBU **27**
- SRM **46.3**
- Style **Oatmeal Stout**

Batch size

- Expected quantity of finished beer **23 liter(s)**
- Trub loss **5 %**
- Size with trub loss **24.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **5 %/h**
- Boil size **27.7 liter(s)**

Mash information

- Mash efficiency **60 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **12.1 liter(s)**
- Total mash volume **16.2 liter(s)**

Steps

- Temp **67 C**, Time **60 min**

Mash step by step

- Heat up **12.1 liter(s)** of strike water to **74.9C**
- Add grains
- Keep mash **60 min** at **67C**
- Sparge using **19.7 liter(s)** of **76C** water or to achieve **27.7 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Barwiący	0.25 kg *(3.5%)*	68 %	1300
12 zł/kg				
Grain	Viking Pale Ale malt	2 kg *(28.4%)*	80 %	5
6 zł/kg				
Liquid Extract	WES ekstrakt słodowy jasny	2.5 kg *(35.5%)*	72 %	16
10 zł/kg				
Grain	Strzegom Czekoladowy 1200	0.4 kg *(5.7%)*	68 %	1202
7 zł/kg				
Grain	Jęczmień palony	0.4 kg *(5.7%)*	55 %	985
7 zł/kg				
Sugar	Milk Sugar (Lactose)	0.5 kg *(7.1%)*	76.1 %	0
14 zł/kg				
Grain	Płatki owsiane	0.5 kg *(7.1%)*	85 %	3
6 zł/kg				
Grain	Płatki jęczmienne	0.5 kg *(7.1%)*	70 %	4
6 zł/kg				

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	25 g	60 min	10 %
5 zł/ 50g				
Boil	Lublin (Lubelski)	25 g	20 min	4 %
5 zł/ 50g				

Yeasts

Name	Type	Form	Amount	Laboratory
Safale S-04	Ale	Dry	10 g	Safale

Extras

Type	Name	Amount	Use for	Time
Flavor	Kawa	100 g	Secondary	10 day(s)
Flavor	Syrop kakaowy	250 g	Secondary	10 day(s)