

#53 Oatmeal Milk Stout

- Gravity **14 BLG**
- ABV **5.8 %**
- IBU **29**
- SRM **26.3**
- 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 **10 %/h**
- Boil size **29 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **17.4 liter(s)**
- Total mash volume **23.2 liter(s)**

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	3.5 kg (55.6%)	80 %	5
Grain	Płatki owsiane	1 kg (15.9%)	85 %	3
Grain	Płatki jęczmienne	0.5 kg (7.9%)	85 %	3
Grain	Special B Malt	0.4 kg (6.3%)	65.2 %	315
Grain	Strzegom Czekoladowy ciemny	0.2 kg (3.2%)	68 %	1200
Grain	Chocolate crisp	0.2 kg (3.2%)	60 %	788
Sugar	Milk Sugar (Lactose)	0.5 kg (7.9%)	76.1 %	0

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	lunga	30 g	60 min	9.6 %
Boil	Lublin (Lubelski)	25 g	10 min	4 %

Yeasts

Name	Type	Form	Amount	Laboratory
WLP090 - San Diego Super Yeast	Ale	Liquid	1000 ml	White Labs