Oatmeal milk stout 2022_04

- Gravity **13.8 BLG**
- ABV **5.7 %**
- IBU **35**
- SRM **37**
- Style **Oatmeal Stout**

Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **5 %**
- Size with trub loss **26.3 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **31.7 liter(s)**

Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **4 liter(s) / kg**
- Mash size **24 liter(s)**
- Total mash volume **30 liter(s)**

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pale Ale	4 kg *(61.5%)*	79 %	6
Grain	Płatki owsiane	1 kg *(15.4%)*	85 %	3
Grain	Carafa II	0.5 kg *(7.7%)*	70 %	812
Grain	Jęczmień palony 1100-1200	0.5 kg *(7.7%)*	55 %	1100
Sugar	Milk Sugar (Lactose)	0.5 kg *(7.7%)*	76.1 %	0

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	35 g	60 min	10 %
Aroma (end of boil)	Lublin (Lubelski)	50 g	10 min	4 %

Yeasts

Name	Type	Form	Amount	Laboratory
Safale S-04	Ale	Dry	5 g	Fermentis