

# Milkshake Imperial Oatmeal Stout

- Gravity **17.1 BLG**
- ABV **7.3 %**
- IBU **12**
- SRM **42.9**
- 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 **2 liter(s) / kg**
- Mash size **15.8 liter(s)**
- Total mash volume **23.7 liter(s)**

## Fermentables

| Type  | Name                        | Amount         | Yield | EBC  |
|-------|-----------------------------|----------------|-------|------|
| Grain | Weyermann - Pale Ale Malt   | 3.2 kg (40.5%) | 85 %  | 7    |
| Grain | Płatki owsiane              | 0.5 kg (6.3%)  | 85 %  | 3    |
| Grain | Pilzneński                  | 2 kg (25.3%)   | 81 %  | 4    |
| Grain | Caraaroma                   | 0.3 kg (3.8%)  | 78 %  | 400  |
| Grain | Jęczmień palony             | 0.3 kg (3.8%)  | 55 %  | 985  |
| Grain | Carafa                      | 0.2 kg (2.5%)  | 70 %  | 664  |
| Grain | Caramel/Crystal Malt - 30L  | 1 kg (12.7%)   | 75 %  | 59   |
| Grain | Strzegom Czekoladowy ciemny | 0.4 kg (5.1%)  | 68 %  | 1200 |

## Hops

| Use for | Name    | Amount | Time   | Alpha acid |
|---------|---------|--------|--------|------------|
| Boil    | Pioneer | 15 g   | 55 min | 8.8 %      |
| Boil    | Pioneer | 15 g   | 5 min  | 8.8 %      |

## Yeasts

| Name        | Type | Form | Amount | Laboratory |
|-------------|------|------|--------|------------|
| Safale S-04 | Ale  | Dry  | 11.5 g | Safale     |

## Extras

| Type   | Name                                 | Amount | Use for   | Time     |
|--------|--------------------------------------|--------|-----------|----------|
| Flavor | Laktoza                              | 200 g  | Boil      | 40 min   |
| Flavor | płatki dębowe macerowane w bourbonie | 20 g   | Secondary | 7 day(s) |