

#2 Oatmeal Milk Stout

- Gravity **13.8 BLG**
- ABV **5.7 %**
- IBU **25**
- SRM **36.3**
- Style **Sweet Stout**

Batch size

- Expected quantity of finished beer **42 liter(s)**
- Trub loss **2 %**
- Size with trub loss **43.7 liter(s)**
- Boil time **70 min**
- Evaporation rate **10 %/h**
- Boil size **51.1 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **29.3 liter(s)**
- Total mash volume **39 liter(s)**

Steps

- Temp **67 C**, Time **70 min**
- Temp **67 C**, Time **10 min**
- Temp **78 C**, Time **5 min**

Mash step by step

- Heat up **29.3 liter(s)** of strike water to **74.8C**
- Add grains
- Keep mash **10 min** at **67C**
- Keep mash **70 min** at **67C**
- Keep mash **5 min** at **78C**
- Sparge using **31.6 liter(s)** of **76C** water or to achieve **51.1 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Thomas Fawcett Halcyon	7 kg (65.1%)	80.5 %	5
Grain	Caraaroma	1 kg (9.3%)	78 %	400
Grain	Weyermann - Carafa II	1 kg (9.3%)	70 %	837
Grain	Jęczmień palony	0.25 kg (2.3%)	55 %	985
Grain	Płatki owsiane	0.5 kg (4.7%)	85 %	3
Sugar	Milk Sugar (Lactose)	1 kg (9.3%)	76.1 %	0

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Challenger	80 g	70 min	5.8 %

Yeasts

Name	Type	Form	Amount	Laboratory
Safale S-04	Ale	Dry	23 g	Safale