

#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 |