

# Oatmeal Chocolate Milk Stout

- Gravity **13.3 BLG**
- ABV **5.5 %**
- IBU **50**
- SRM **36.7**
- Style **Sweet Stout**

## Batch size

- Expected quantity of finished beer **19 liter(s)**
- Trub loss **5 %**
- Size with trub loss **19.9 liter(s)**
- Boil time **60 min**
- Evaporation rate **8 %/h**
- Boil size **23.2 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Liquid Extract	Bruntal Pale Ale	3.4 kg (86.1%)	80 %	35
Grain	Strzegom Czekoladowy 1200	0.3 kg (7.6%)	68 %	1202
Grain	Jęczmień palony	0.25 kg (6.3%)	55 %	985

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	East Kent Goldings	50 g	60 min	5.1 %
Boil	Citra	15 g	60 min	12 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale S-04	Ale	Dry	12 g	Safale

## Extras

Type	Name	Amount	Use for	Time
Fining	mech irlandzki	5 g	Boil	15 min
Flavor	Odtłuszczone Kakao	150 g	Boil	15 min
Flavor	Laktoza	1000 g	Boil	15 min
Flavor	Płatki Owsiane Błyskawiczne	1000 g	Boil	60 min