

# Oatmeal Milk Stout

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- Gravity **15.7 BLG**
- ABV **6.6 %**
- IBU **24**
- SRM **54.8**
- Style **Oatmeal Stout**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.3 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **3 liter(s)**
- Total mash volume **4 liter(s)**

## Steps

- Temp **67 C**, Time **60 min**

## Mash step by step

- Heat up **3 liter(s)** of strike water to **74.8C**
- Add grains
- Keep mash **60 min** at **67C**
- Sparge using **23.3 liter(s)** of **76C** water or to achieve **25.3 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Liquid Extract	ekstrakt słodowy ciemny Bruntal	1.7 kg (36.2%)	90 %	621
Liquid Extract	Bruntal	1.7 kg (36.2%)	81 %	26
Grain	Fawcett - Pale Chocolate	0.5 kg (10.6%)	71 %	600
Grain	Płatki owsiane	0.5 kg (10.6%)	85 %	3
Sugar	Milk Sugar (Lactose)	0.3 kg (6.4%)	76.1 %	0

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	30 g	60 min	8.2 %

## Yeasts

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