

# Oatmeal Milk Stout

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- Gravity **14.3 BLG**
- ABV **5.9 %**
- IBU **23**
- SRM **45.6**
- 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 **3.5 liter(s) / kg**
- Mash size **20.3 liter(s)**
- Total mash volume **26.1 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	3 kg (51.7%)	80 %	5
Grain	Viking Pilsner malt	1 kg (17.2%)	82 %	4
Grain	Jęczmień palony	0.3 kg (5.2%)	55 %	985
Grain	Strzegom Czekoladowy ciemny	0.4 kg (6.9%)	68 %	900
Grain	Strzegom Barwiący	0.3 kg (5.2%)	68 %	1300
Grain	Płatki owsiane	0.8 kg (13.8%)	85 %	3
Sugar	Milk Sugar (Lactose)	0 kg	76.1 %	0

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Tradition	40 g	60 min	5.5 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Dry	11.5 g	Fermentis