

Oatmilky stout

- Gravity **13.8 BLG**
- ABV **5.7 %**
- IBU **27**
- SRM **33**
- Style **Oatmeal Stout**

Batch size

- Expected quantity of finished beer **28 liter(s)**
- Trub loss **5 %**
- Size with trub loss **29.4 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **35.4 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **21.3 liter(s)**
- Total mash volume **28.4 liter(s)**

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	4 kg (52.6%)	80 %	5
Grain	Monachijski Ciemny Steinbach	1 kg (13.2%)	100 %	30
Grain	Jęczmień palony	0.4 kg (5.3%)	55 %	985
Sugar	Milk Sugar (Lactose)	0.5 kg (6.6%)	76.1 %	0
Grain	Płatki owsiane	0.8 kg (10.5%)	60 %	3
Grain	Pszeniczny	0.5 kg (6.6%)	85 %	4
Grain	Strzegom Czekoladowy 1200	0.4 kg (5.3%)	68 %	1202

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Amarillo	25 g	60 min	9.5 %
Boil	Amarillo	25 g	15 min	9.5 %

Yeasts

Name	Type	Form	Amount	Laboratory
Gozdawa - Pure Ale Yeast 7	Ale	Dry	12 g	Gozdawa