

# Oreo Stout

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- Gravity **22.5 BLG**
- ABV **10.2 %**
- IBU **24**
- SRM **38.5**
- Style **Sweet Stout**

## Batch size

- Expected quantity of finished beer **15 liter(s)**
- Trub loss **5 %**
- Size with trub loss **15.8 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **19 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **16.8 liter(s)**
- Total mash volume **22.4 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	3 kg (45.5%)	80 %	5
Grain	Pilzneński	1 kg (15.2%)	81 %	4
Grain	Fawcett - Pale Chocolate	0.4 kg (6.1%)	71 %	600
Grain	Płatki owsiane	0.8 kg (12.1%)	85 %	3
Grain	Carafa II	0.2 kg (3%)	70 %	812
Grain	Strzegom pszenica prażona	0.2 kg (3%)	70 %	1000
Sugar	Milk Sugar (Lactose)	1 kg (15.2%)	76.1 %	0

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Lublin (Lubelski)	60 g	60 min	4 %