

sweet milk oatmeal stout

- Gravity **15.7 BLG**
- ABV **6.6 %**
- IBU **22**
- SRM **35.4**
- Style **Sweet Stout**

Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **3 %**
- Size with trub loss **25.8 liter(s)**
- Boil time **60 min**
- Evaporation rate **6 %/h**
- Boil size **28.6 liter(s)**

Mash information

- Mash efficiency **78 %**
- Liquor-to-grist ratio **2.5 liter(s) / kg**
- Mash size **14.8 liter(s)**
- Total mash volume **20.6 liter(s)**

Steps

- Temp **54 C**, Time **15 min**
- Temp **65 C**, Time **20 min**
- Temp **72 C**, Time **40 min**
- Temp **78 C**, Time **2 min**

Mash step by step

- Heat up **14.8 liter(s)** of strike water to **60.8C**
- Add grains
- Keep mash **15 min** at **54C**
- Keep mash **20 min** at **65C**
- Keep mash **40 min** at **72C**
- Keep mash **2 min** at **78C**
- Sparge using **19.7 liter(s)** of **76C** water or to achieve **28.6 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|---------------------------|---------------|--------|------|
| Grain | Strzegom Czekoladowy 1200 | 0.2 kg (2.9%) | 68 % | 1202 |
| Grain | Strzegom Karmel 600 | 1 kg (14.5%) | 68 % | 601 |
| Grain | Viking Pale Ale malt | 4 kg (58%) | 80 % | 5 |
| Grain | Pszeniczny | 0.2 kg (2.9%) | 85 % | 4 |
| Grain | Płatki owsiane | 0.5 kg (7.2%) | 85 % | 3 |
| Sugar | Milk Sugar (Lactose) | 1 kg (14.5%) | 76.1 % | 0 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|-------------------|--------|--------|------------|
| Boil | Magnum | 20 g | 60 min | 11 % |
| Aroma (end of boil) | Lublin (Lubelski) | 20 g | 15 min | 4 % |
| Aroma (end of boil) | Lublin (Lubelski) | 20 g | 1 min | 4 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|------|------|------|--------|------------|
|------|------|------|--------|------------|

| | | | | |
|-------------|-----|-------|--------|-----|
| Safale S-04 | Ale | Slant | 500 ml | #83 |
|-------------|-----|-------|--------|-----|