

# Double Oatmilk Whisky Stout

- Gravity **18.4 BLG**
- ABV ---
- IBU **29**
- SRM **43.6**
- Style **Oatmeal Stout**

## Batch size

- Expected quantity of finished beer **8 liter(s)**
- Trub loss **15 %**
- Size with trub loss **9.2 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **11.4 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Liquid Extract	Bruntal Pale Ale	1.7 kg (73.9%)	81 %	26
Grain	Strzegom Czekoladowy ciemny	0.1 kg (4.3%)	68 %	1200
Grain	Weyermann - Carafa II	0.1 kg (4.3%)	70 %	837
Sugar	Milk Sugar (Lactose)	0.25 kg (10.9%)	76.1 %	0
Grain	Płatki owsiane	0.15 kg (6.5%)	85 %	3

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Chinook	20 g	15 min	13 %

## Yeasts

Name	Type	Form	Amount	Laboratory
FM13 Irlandzkie Ciemności	Ale	Liquid	50 ml	Fermentum Mobile

## Extras

Type	Name	Amount	Use for	Time
Flavor	Oak Chips	25 g	Secondary	14 day(s)