

LEM | Oatmeal Milk Stout

- Gravity **14.7 BLG**
- ABV **6.1 %**
- IBU **27**
- SRM **46.3**
- Style **Oatmeal Stout**

Batch size

- Expected quantity of finished beer **23 liter(s)**
- Trub loss **5 %**
- Size with trub loss **24.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **5 %/h**
- Boil size **27.7 liter(s)**

Mash information

- Mash efficiency **60 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **12.1 liter(s)**
- Total mash volume **16.2 liter(s)**

Steps

- Temp **67 C**, Time **60 min**

Mash step by step

- Heat up **12.1 liter(s)** of strike water to **74.9C**
- Add grains
- Keep mash **60 min** at **67C**
- Sparge using **19.7 liter(s)** of **76C** water or to achieve **27.7 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|----------------|----------------------------|----------------|--------|------|
| Grain | Strzegom Barwiący | 0.25 kg (3.5%) | 68 % | 1300 |
| 12 zł/kg | | | | |
| Grain | Viking Pale Ale malt | 2 kg (28.4%) | 80 % | 5 |
| 6 zł/kg | | | | |
| Liquid Extract | WES ekstrakt słodowy jasny | 2.5 kg (35.5%) | 72 % | 16 |
| 10 zł/kg | | | | |
| Grain | Strzegom Czekoladowy 1200 | 0.4 kg (5.7%) | 68 % | 1202 |
| 7 zł/kg | | | | |
| Grain | Jęczmień palony | 0.4 kg (5.7%) | 55 % | 985 |
| 7 zł/kg | | | | |
| Sugar | Milk Sugar (Lactose) | 0.5 kg (7.1%) | 76.1 % | 0 |
| 14 zł/kg | | | | |
| Grain | Płatki owsiane | 0.5 kg (7.1%) | 85 % | 3 |
| 6 zł/kg | | | | |
| Grain | Płatki jęczmienne | 0.5 kg (7.1%) | 70 % | 4 |
| 6 zł/kg | | | | |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|-----------|-------------------|--------|--------|------------|
| Boil | Marynka | 25 g | 60 min | 10 % |
| 5 zł/ 50g | | | | |
| Boil | Lublin (Lubelski) | 25 g | 20 min | 4 % |
| 5 zł/ 50g | | | | |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|-------------|------|------|--------|------------|
| Safale S-04 | Ale | Dry | 10 g | Safale |

Extras

| Type | Name | Amount | Use for | Time |
|--------|---------------|--------|-----------|-----------|
| Flavor | Kawa | 100 g | Secondary | 10 day(s) |
| Flavor | Syrop kakaowy | 250 g | Secondary | 10 day(s) |