

# Oatmeal Lactose Stout

- Gravity **17.3 BLG**
- ABV **7.4 %**
- IBU **27**
- SRM **41.3**
- Style **Oatmeal Stout**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.3 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **19.5 liter(s)**
- Total mash volume **26 liter(s)**

## Steps

- Temp **62 C**, Time **30 min**
- Temp **72 C**, Time **30 min**
- Temp **78 C**, Time **1 min**

## Mash step by step

- Heat up **19.5 liter(s)** of strike water to **69C**
- Add grains
- Keep mash **30 min** at **62C**
- Keep mash **30 min** at **72C**
- Keep mash **1 min** at **78C**
- Sparge using **12.3 liter(s)** of **76C** water or to achieve **25.3 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	2 kg (28.6%)	80 %	5
Grain	Pilzński	2 kg (28.6%)	81 %	4
Grain	Biscuit Malt	1 kg (14.3%)	79 %	45
Grain	Carafa III	0.4 kg (5.7%)	70 %	1034
Grain	Fawcett - Pszeniczny Czekoladowy	0.4 kg (5.7%)	73 %	1001
Grain	Strzegom Karmel 150	0.3 kg (4.3%)	75 %	150
Grain	Płatki owsiane	0.4 kg (5.7%)	60 %	3
Sugar	Milk Sugar (Lactose)	0.5 kg (7.1%)	76.1 %	0

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Styrian Cardinal	30 g	60 min	10 %

## Yeasts

Name	Type	Form	Amount	Laboratory
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FM13 Irlandzkie Ciemności	Ale	Liquid	1000 ml	Fermentum Mobile
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### Extras

Type	Name	Amount	Use for	Time
Flavor	kawa	35 g	Secondary	7 day(s)
Flavor	whisky	50 g	Secondary	7 day(s)
Flavor	wanilia	20 g	Secondary	7 day(s)