

Oatmeal Milk FES

- Gravity **17.1 BLG**
- ABV **7.3 %**
- IBU **33**
- SRM **24.5**
- Style **Foreign Extra 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 **21 liter(s)**
- Total mash volume **28 liter(s)**

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|----------------------------|----------------|-------|-----|
| Grain | Viking Pale Ale malt | 1.5 kg (21.4%) | 80 % | 5 |
| Grain | Strzegom Pilzneński | 4.5 kg (64.3%) | 80 % | 4 |
| Grain | Strzegom Czekoladowy jasny | 0.5 kg (7.1%) | 68 % | 400 |
| Grain | Jęczmień palony | 0.2 kg (2.9%) | 55 % | 985 |
| Grain | Płatki owsiane | 0.3 kg (4.3%) | 85 % | 3 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|------------|--------|--------|------------|
| Boil | Chinook PL | 35 g | 60 min | 8.5 % |
| Aroma (end of boil) | Chinook PL | 15 g | 15 min | 8.5 % |

Extras

| Type | Name | Amount | Use for | Time |
|-------|---------|--------|---------|--------|
| Other | Laktoza | 500 g | Boil | 15 min |