

# Oatmeal milk Stout 17

- Gravity **14 BLG**
- ABV **5.8 %**
- IBU **22**
- SRM **33.9**
- Style **Oatmeal Stout**

## Batch size

- Expected quantity of finished beer **40 liter(s)**
- Trub loss **5 %**
- Size with trub loss **42 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **50.6 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **38 liter(s)**
- Total mash volume **48.9 liter(s)**

## Steps

- Temp **68 C**, Time **60 min**

## Mash step by step

- Heat up **38 liter(s)** of strike water to **74.9C**
- Add grains
- Keep mash **60 min** at **68C**
- Sparge using **23.5 liter(s)** of **76C** water or to achieve **50.6 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Weyermann - Pale Ale Malt	7 kg (64.5%)	85 %	7
Grain	Płatki owsiane	2 kg (18.4%)	85 %	3
Grain	Caraaroma	0.56 kg (5.2%)	78 %	400
Grain	Jęczmień palony	0.56 kg (5.2%)	55 %	985
Grain	Weyermann - Carafa I	0.37 kg (3.4%)	70 %	690
Grain	Weyermann - Chocolate Wheat	0.37 kg (3.4%)	74 %	788

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	East Kent Goldings	65 g	55 min	5.1 %
Boil	East Kent Goldings	25 g	30 min	5.1 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale S-04	Ale	Dry	21.28 g	Safale

## Extras

Type	Name	Amount	Use for	Time
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Flavor	laktoza	1000 g	Boil	50 min
Fining	mech	8 g	Boil	55 min