

# Oatmeal Milk Stout

- Gravity **16.6 BLG**
- ABV ---
- IBU **26**
- SRM **45.8**
- Style **Sweet Stout**

## Batch size

- Expected quantity of finished beer **18 liter(s)**
- Trub loss **5 %**
- Size with trub loss **18.9 liter(s)**
- Boil time **60 min**
- Evaporation rate **5 %/h**
- Boil size **21.7 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **14.4 liter(s)**
- Total mash volume **19.2 liter(s)**

## Steps

- Temp **66 C**, Time **60 min**
- Temp **76 C**, Time **10 min**

## Mash step by step

- Heat up **14.4 liter(s)** of strike water to **73.7C**
- Add grains
- Keep mash **60 min** at **66C**
- Keep mash **10 min** at **76C**
- Sparge using **12.1 liter(s)** of **76C** water or to achieve **21.7 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Weyermann - Pale Ale Malt	3 kg (56.6%)	85 %	7
Grain	Fawcett - Pszeniczny Czekoladowy	0.1 kg (1.9%)	73 %	1001
Grain	Weyermann - Carafa I	0.1 kg (1.9%)	70 %	690
Grain	Weyermann Caramunich 3	0.2 kg (3.8%)	76 %	150
Grain	Château owsiany	0.2 kg (3.8%)	70 %	2.3
Grain	Carafa Special II	0.6 kg (11.3%)	55 %	1100
Sugar	Milk Sugar (Lactose)	0.5 kg (9.4%)	76.1 %	0
Grain	Płatki owsiane	0.6 kg (11.3%)	85 %	3

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	30 g	30 min	10 %

## Yeasts

Name	Type	Form	Amount	Laboratory
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Safale S-04	Ale	Slant	300 ml	Safale
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### Extras

Type	Name	Amount	Use for	Time
Flavor	Płatki dębowe Vanilla	20 g	Secondary	10 day(s)

### Notes

- Owsiany mleczny stout z dodatkiem płatków dębowych. Ciemne, mocno czekoladowe i słodkie w odbiorze piwo z nutą beczki i wanilii pochodzących z dodatku płatków dębowych amerykańskiego dębu.

W planach warzenia: kwiecień 2017  
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