

Oatmeal milk stout

- Gravity **17.1 BLG**
- ABV **7.3 %**
- IBU **32**
- SRM **42.9**
- Style **Sweet Stout**

Batch size

- Expected quantity of finished beer **12 liter(s)**
- Trub loss **5 %**
- Size with trub loss **12.6 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **15.2 liter(s)**

Mash information

- Mash efficiency **60 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **7.5 liter(s)**
- Total mash volume **10 liter(s)**

Steps

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

Mash step by step

- Heat up **7.5 liter(s)** of strike water to **76C**
- Add grains
- Keep mash **60 min** at **68C**
- Sparge using **10.2 liter(s)** of **76C** water or to achieve **15.2 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|----------------|----------------------------|----------------|--------|-----|
| Liquid Extract | Strzegom Bursztynowy | 1.7 kg (36.2%) | 70 % | 49 |
| Grain | Strzegom Pilzneński | 1 kg (21.3%) | 80 % | 4 |
| Grain | Strzegom Czekoladowy jasny | 0.5 kg (10.6%) | 1 % | 400 |
| Grain | Jęczmień palony | 0.3 kg (6.4%) | 1 % | 985 |
| Grain | Płatki owsiane | 0.7 kg (14.9%) | 85 % | 3 |
| Sugar | Milk Sugar (Lactose) | 0.5 kg (10.6%) | 76.1 % | 0 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|---------|--------|--------|------------|
| Boil | Marynka | 30 g | 60 min | 7 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|--------------|------|-------|--------|------------|
| Safale US-05 | Ale | Slant | 150 ml | Fermentis |