

Oatmeal Milk Stout exp. no 1

- Gravity **15 BLG**
- ABV **6.2 %**
- IBU **31**
- SRM **44.8**
- Style **Oatmeal Stout**

Batch size

- Expected quantity of finished beer **13 liter(s)**
- Trub loss **5 %**
- Size with trub loss **13.7 liter(s)**
- Boil time **60 min**
- Evaporation rate **15 %/h**
- Boil size **17.9 liter(s)**

Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **13.3 liter(s)**
- Total mash volume **17.8 liter(s)**

Steps

- Temp **67 C**, Time **60 min**
- Temp **72 C**, Time **20 min**
- Temp **78 C**, Time **5 min**

Mash step by step

- Heat up **13.3 liter(s)** of strike water to **74.9C**
- Add grains
- Keep mash **60 min** at **67C**
- Keep mash **20 min** at **72C**
- Keep mash **5 min** at **78C**
- Sparge using **9.1 liter(s)** of **76C** water or to achieve **17.9 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pale ale	2.8 kg (62.9%)	80 %	8
Grain	Płatki owsiane	0.8 kg (18%)	85 %	3
Grain	Fawcett - Dark Crystal	0.3 kg (6.7%)	71 %	300
Grain	Fawcett - Pszeniczny Czekoladowy	0.25 kg (5.6%)	73 %	1001
Grain	Carafa II	0.2 kg (4.5%)	70 %	1150
Na koniec zacierania				
Grain	Palone ziarno jęczmienia	0.1 kg (2.2%)	70 %	1100
Na koniec zacierania				

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	lunga	10 g	60 min	11 %
Boil	lunga	10 g	45 min	11 %

Yeasts

Name	Type	Form	Amount	Laboratory
Safale S-04	Ale	Dry	8 g	Safale

Extras

Type	Name	Amount	Use for	Time
Flavor	Laktoza	300 g	Boil	15 min