

# 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

| <b>Name</b> | <b>Type</b> | <b>Form</b> | <b>Amount</b> | <b>Laboratory</b> |
|-------------|-------------|-------------|---------------|-------------------|
| Safale S-04 | Ale         | Dry         | 8 g           | Safale            |

### **Extras**

| <b>Type</b> | <b>Name</b> | <b>Amount</b> | <b>Use for</b> | <b>Time</b> |
|-------------|-------------|---------------|----------------|-------------|
| Flavor      | Laktoza     | 300 g         | Boil           | 15 min      |