

# Oatmeal Milk Stout

- Gravity **13.5 BLG**
- ABV ---
- IBU **33**
- SRM **40**
- Style **Sweet Stout**

## Batch size

- Expected quantity of finished beer **21 liter(s)**
- Trub loss **5 %**
- Size with trub loss **22.1 liter(s)**
- Boil time **80 min**
- Evaporation rate **5 %/h**
- Boil size **23.6 liter(s)**

## Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **4 liter(s) / kg**
- Mash size **18.8 liter(s)**
- Total mash volume **23.5 liter(s)**

## Steps

- Temp **68 C**, Time **80 min**

## Mash step by step

- Heat up **18.8 liter(s)** of strike water to **74C**
- Add grains
- Keep mash **80 min** at **68C**
- Sparge using **9.5 liter(s)** of **76C** water or to achieve **23.6 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	3 kg (52.6%)	81 %	4
Grain	Monachijski	1 kg (17.5%)	80 %	16
Grain	Jęczmień palony	0.3 kg (5.3%)	55 %	985
Grain	Barwiący	0.2 kg (3.5%)	55 %	985
Grain	Chocolate Malt (UK)	0.2 kg (3.5%)	73 %	887
Adjunct	Oats, Flaked	0.5 kg (8.8%)	80 %	2
Sugar	Milk Sugar (Lactose)	0.5 kg (8.8%)	76.1 %	0

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	30 g	60 min	10 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Dry	11 g	Fermentis

## Extras

Type	Name	Amount	Use for	Time
Flavor	milk sugar	500 g	Boil	60 min