

Peanut Butter Milk Stout

- Gravity **11 BLG**
- ABV **4.4 %**
- IBU **29**
- SRM **29.2**
- Style **Oatmeal Stout**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.3 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **4 liter(s) / kg**
- Mash size **19 liter(s)**
- Total mash volume **23.8 liter(s)**

Steps

- Temp **62 C**, Time **20 min**
- Temp **72 C**, Time **40 min**
- Temp **76 C**, Time **15 min**

Mash step by step

- Heat up **19 liter(s)** of strike water to **67.3C**
- Add grains
- Keep mash **20 min** at **62C**
- Keep mash **40 min** at **72C**
- Keep mash **15 min** at **76C**
- Sparge using **11.1 liter(s)** of **76C** water or to achieve **25.3 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|------------------------------------|-----------------|-------|------|
| Grain | Płatki owsiane | 1 kg (21.1%) | 60 % | 3 |
| Grain | Castle Pale Ale | 2.25 kg (47.4%) | 80 % | 8 |
| Grain | Castlemalting - Cara Clair | 0.5 kg (10.5%) | 78 % | 8 |
| Grain | Weyermann - Pszeniczny Czekoladowy | 0.25 kg (5.3%) | 73 % | 1001 |
| Grain | Strzegom Pszeniczny | 0.25 kg (5.3%) | 81 % | 6 |
| Grain | Strzegom Czekoladowy jasny | 0.2 kg (4.2%) | 68 % | 400 |
| Grain | Jęczmień palony | 0.2 kg (4.2%) | 55 % | 985 |
| Grain | Słód zakwaszający Weyermann | 0.1 kg (2.1%) | 80 % | 5 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|------------|-------|--------|--------|------------|
| First Wort | lunga | 20 g | 70 min | 11 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|--------------|-------------|-------------|---------------|-------------------|
| Safale US-05 | Ale | Slant | 100 ml | Fermentis |

Extras

| Type | Name | Amount | Use for | Time |
|-------------|-------------|---------------|----------------|-------------|
| Flavor | Laktoza | 1000 g | Boil | 15 min |
| Fining | Whirlfloc | 1.25 g | Boil | 10 min |