

Oatmeal milk Stout 17

- Gravity **14 BLG**
- ABV **5.8 %**
- IBU **22**
- SRM **33.9**
- Style **Oatmeal Stout**

Batch size

- Expected quantity of finished beer **40 liter(s)**
- Trub loss **5 %**
- Size with trub loss **42 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **50.6 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **38 liter(s)**
- Total mash volume **48.9 liter(s)**

Steps

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

Mash step by step

- Heat up **38 liter(s)** of strike water to **74.9C**
- Add grains
- Keep mash **60 min** at **68C**
- Sparge using **23.5 liter(s)** of **76C** water or to achieve **50.6 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|-----------------------------|----------------|-------|-----|
| Grain | Weyermann - Pale Ale Malt | 7 kg (64.5%) | 85 % | 7 |
| Grain | Płatki owsiane | 2 kg (18.4%) | 85 % | 3 |
| Grain | Caraaroma | 0.56 kg (5.2%) | 78 % | 400 |
| Grain | Jęczmień palony | 0.56 kg (5.2%) | 55 % | 985 |
| Grain | Weyermann - Carafa I | 0.37 kg (3.4%) | 70 % | 690 |
| Grain | Weyermann - Chocolate Wheat | 0.37 kg (3.4%) | 74 % | 788 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|--------------------|--------|--------|------------|
| Boil | East Kent Goldings | 65 g | 55 min | 5.1 % |
| Boil | East Kent Goldings | 25 g | 30 min | 5.1 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|-------------|------|------|---------|------------|
| Safale S-04 | Ale | Dry | 21.28 g | Safale |

Extras

| Type | Name | Amount | Use for | Time |
|------|------|--------|---------|------|
|------|------|--------|---------|------|

| | | | | |
|--------|---------|--------|------|--------|
| Flavor | laktoza | 1000 g | Boil | 50 min |
| Fining | mech | 8 g | Boil | 55 min |