

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 |