

#000 Oatmeal Mint Milk stout

- Gravity **15.4 BLG**
- ABV **6.5 %**
- IBU **30**
- SRM **36.4**
- Style **Oatmeal Stout**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **7 %**
- Size with trub loss **22.4 liter(s)**
- Boil time **65 min**
- Evaporation rate **12 %/h**
- Boil size **29.4 liter(s)**

Mash information

- Mash efficiency **90 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **18.9 liter(s)**
- Total mash volume **24.3 liter(s)**

Steps

- Temp **66 C**, Time **75 min**
- Temp **78 C**, Time **10 min**

Mash step by step

- Heat up **18.9 liter(s)** of strike water to **72.6C**
- Add grains
- Keep mash **75 min** at **66C**
- Keep mash **10 min** at **78C**
- Sparge using **15.9 liter(s)** of **76C** water or to achieve **29.4 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	3 kg (50.8%)	80 %	5
Grain	Oats, Flaked	0.8 kg (13.6%)	80 %	2
Grain	Abbey Malt Weyermann	0.6 kg (10.2%)	75 %	45
Grain	Caraaroma	0.3 kg (5.1%)	78 %	400
Grain	Fawcett - Pszeniczny Czekoladowy	0.5 kg (8.5%)	73 %	1001
Grain	Weyermann - Dehusked Carafa III	0.2 kg (3.4%)	70 %	1024
Sugar	Milk Sugar (Lactose)	0.5 kg (8.5%)	76.1 %	0

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	40 g	60 min	8.5 %

Yeasts

Name	Type	Form	Amount	Laboratory
Danstar - Nottingham	Ale	Dry	11 g	---

Extras

Type	Name	Amount	Use for	Time
Herb	Mięta	20 g	Mash	10 min
Spice	karob	50 g	Boil	15 min