

## #2 Oatmeal Milk Stout

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- Gravity **13.8 BLG**
- ABV **5.7 %**
- IBU **25**
- SRM **36.3**
- Style **Sweet Stout**

### Batch size

- Expected quantity of finished beer **42 liter(s)**
- Trub loss **2 %**
- Size with trub loss **43.7 liter(s)**
- Boil time **70 min**
- Evaporation rate **10 %/h**
- Boil size **51.1 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **29.3 liter(s)**
- Total mash volume **39 liter(s)**

### Steps

- Temp **67 C**, Time **70 min**
- Temp **67 C**, Time **10 min**
- Temp **78 C**, Time **5 min**

### Mash step by step

- Heat up **29.3 liter(s)** of strike water to **74.8C**
- Add grains
- Keep mash **10 min** at **67C**
- Keep mash **70 min** at **67C**
- Keep mash **5 min** at **78C**
- Sparge using **31.6 liter(s)** of **76C** water or to achieve **51.1 liter(s)** of wort

### Fermentables

| Type  | Name                   | Amount         | Yield  | EBC |
|-------|------------------------|----------------|--------|-----|
| Grain | Thomas Fawcett Halcyon | 7 kg (65.1%)   | 80.5 % | 5   |
| Grain | Caraaroma              | 1 kg (9.3%)    | 78 %   | 400 |
| Grain | Weyermann - Carafa II  | 1 kg (9.3%)    | 70 %   | 837 |
| Grain | Jęczmień palony        | 0.25 kg (2.3%) | 55 %   | 985 |
| Grain | Płatki owsiane         | 0.5 kg (4.7%)  | 85 %   | 3   |
| Sugar | Milk Sugar (Lactose)   | 1 kg (9.3%)    | 76.1 % | 0   |

### Hops

| Use for | Name       | Amount | Time   | Alpha acid |
|---------|------------|--------|--------|------------|
| Boil    | Challenger | 80 g   | 70 min | 5.8 %      |

### Yeasts

| Name        | Type | Form | Amount | Laboratory |
|-------------|------|------|--------|------------|
| Safale S-04 | Ale  | Dry  | 23 g   | Safale     |