

## Milk stout 2

---

- Gravity **15 BLG**
- ABV **6.2 %**
- IBU **35**
- SRM **41.6**
- 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 **3 liter(s) / kg**
- Mash size **17.4 liter(s)**
- Total mash volume **23.2 liter(s)**

### Fermentables

| Type  | Name                      | Amount        | Yield  | EBC  |
|-------|---------------------------|---------------|--------|------|
| Grain | Strzegom Pale Ale         | 3 kg (49.2%)  | 79 %   | 6    |
| Grain | Bestmalz Carmel Pils      | 0.5 kg (8.2%) | 75 %   | 5    |
| Grain | Strzegom pszenica prażona | 0.5 kg (8.2%) | 70 %   | 200  |
| Grain | Płatki owsiane            | 0.5 kg (8.2%) | 85 %   | 3    |
| Grain | cafe light                | 0.5 kg (8.2%) | 75.5 % | 300  |
| Grain | Fawcett - Pale Chocolate  | 0.5 kg (8.2%) | 71 %   | 600  |
| Grain | Strzegom Czekoladowy 1200 | 0.3 kg (4.9%) | 68 %   | 1202 |
| Sugar | Milk Sugar (Lactose)      | 0.3 kg (4.9%) | 76.1 % | 0    |

### Hops

| Use for | Name    | Amount | Time   | Alpha acid |
|---------|---------|--------|--------|------------|
| Boil    | Oktawia | 45 g   | 60 min | 7.8 %      |

### Yeasts

| Name                      | Type | Form  | Amount | Laboratory       |
|---------------------------|------|-------|--------|------------------|
| FM13 Irlandzkie Ciemności | Ale  | Slant | 200 ml | Fermentum Mobile |