

# Milkshake Imperial Oatmeal Stout

- Gravity **17.1 BLG**
- ABV **7.3 %**
- IBU **12**
- SRM **42.9**
- Style **Oatmeal Stout**

## Batch size

- Expected quantity of finished beer **23 liter(s)**
- Trub loss **5 %**
- Size with trub loss **24.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **29 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **2 liter(s) / kg**
- Mash size **15.8 liter(s)**
- Total mash volume **23.7 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Weyermann - Pale Ale Malt	3.2 kg (40.5%)	85 %	7
Grain	Płatki owsiane	0.5 kg (6.3%)	85 %	3
Grain	Pilzneński	2 kg (25.3%)	81 %	4
Grain	Caraaroma	0.3 kg (3.8%)	78 %	400
Grain	Jęczmień palony	0.3 kg (3.8%)	55 %	985
Grain	Carafa	0.2 kg (2.5%)	70 %	664
Grain	Caramel/Crystal Malt - 30L	1 kg (12.7%)	75 %	59
Grain	Strzegom Czekoladowy ciemny	0.4 kg (5.1%)	68 %	1200

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Pioneer	15 g	55 min	8.8 %
Boil	Pioneer	15 g	5 min	8.8 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale S-04	Ale	Dry	11.5 g	Safale

## Extras

Type	Name	Amount	Use for	Time
Flavor	Laktoza	200 g	Boil	40 min
Flavor	płatki dębowe macerowane w bourbonie	20 g	Secondary	7 day(s)