

# Oatmeal Milk Stout

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- Gravity **15.7 BLG**
- ABV **6.6 %**
- IBU **24**
- SRM **54.8**
- 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 **3 liter(s)**
- Total mash volume **4 liter(s)**

## Steps

- Temp **67 C**, Time **60 min**

## Mash step by step

- Heat up **3 liter(s)** of strike water to **74.8C**
- Add grains
- Keep mash **60 min** at **67C**
- Sparge using **23.3 liter(s)** of **76C** water or to achieve **25.3 liter(s)** of wort

## Fermentables

| Type           | Name                            | Amount         | Yield  | EBC |
|----------------|---------------------------------|----------------|--------|-----|
| Liquid Extract | ekstrakt słodowy ciemny Bruntal | 1.7 kg (36.2%) | 90 %   | 621 |
| Liquid Extract | Bruntal                         | 1.7 kg (36.2%) | 81 %   | 26  |
| Grain          | Fawcett - Pale Chocolate        | 0.5 kg (10.6%) | 71 %   | 600 |
| Grain          | Płatki owsiane                  | 0.5 kg (10.6%) | 85 %   | 3   |
| Sugar          | Milk Sugar (Lactose)            | 0.3 kg (6.4%)  | 76.1 % | 0   |

## Hops

| Use for | Name    | Amount | Time   | Alpha acid |
|---------|---------|--------|--------|------------|
| Boil    | Marynka | 30 g   | 60 min | 8.2 %      |

## Yeasts

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