

# Płatki z Mlekiem

- Gravity **14.7 BLG**
- ABV ---
- IBU **28**
- SRM **22.2**
- 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 **80 %**
- Liquor-to-grist ratio **4 liter(s) / kg**
- Mash size **18.2 liter(s)**
- Total mash volume **22.8 liter(s)**

## Steps

- Temp **65 C**, Time **55 min**
- Temp **72 C**, Time **15 min**
- Temp **78 C**, Time **10 min**

## Mash step by step

- Heat up **18.2 liter(s)** of strike water to **70.6C**
- Add grains
- Keep mash **55 min** at **65C**
- Keep mash **15 min** at **72C**
- Keep mash **10 min** at **78C**
- Sparge using **11.7 liter(s)** of **76C** water or to achieve **25.3 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pale Ale	3 kg (59.3%)	79 %	6
Grain	Strzegom Czekoladowy 400	0.5 kg (9.9%)	68 %	400
Grain	płatki owsiane	0.96 kg (19%)	--- %	---
Grain	Strzegom Czekoladowy 1200	0.1 kg (2%)	68 %	1202
Sugar	Milk Sugar (Lactose)	0.5 kg (9.9%)	76.1 %	0

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	25 g	50 min	8.7 %
Boil	Marynka	25 g	5 min	8.7 %

## Yeasts

Name	Type	Form	Amount	Laboratory
us-05	Ale	Slant	210 ml	---