

#24 Oatmeal Milk Stout

- Gravity **13.1 BLG**
- ABV **5.3 %**
- IBU **23**
- SRM **32.5**
- Style **Oatmeal Stout**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **3 %**
- Size with trub loss **23.2 liter(s)**
- Boil time **60 min**
- Evaporation rate **12 %/h**
- Boil size **27.8 liter(s)**

Mash information

- Mash efficiency **83 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **19.9 liter(s)**
- Total mash volume **25.6 liter(s)**

Steps

- Temp **68 C**, Time **45 min**
- Temp **72 C**, Time **35 min**

Mash step by step

- Heat up **19.9 liter(s)** of strike water to **74.9C**
- Add grains
- Keep mash **45 min** at **68C**
- Keep mash **35 min** at **72C**
- Sparge using **13.6 liter(s)** of **76C** water or to achieve **27.8 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Castle Pale Ale	3 kg (48.5%)	80 %	8
Grain	Oats, Flaked	1.24 kg (20%)	60 %	2
Grain	Weyermann - CaraBohemian	0.35 kg (5.7%)	73 %	190
Grain	Caramunich® typ I	0.23 kg (3.7%)	73 %	80
Grain	Smooth Chocolate	0.56 kg (9%)	1 %	494
Grain	Weyermann - Chocolate Wheat	0.31 kg (5%)	1 %	1000
Sugar	Milk Sugar (Lactose)	0.5 kg (8.1%)	76.1 %	0

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	lunga	23 g	60 min	10.2 %

Yeasts

Name	Type	Form	Amount	Laboratory
Lallemand - LalBrew Verdant IPA	Ale	Slant	140 ml	Lallemand