

# Oatmeal Chocolate Milk Stout

- Gravity **13.3 BLG**
- ABV **5.5 %**
- IBU **50**
- SRM **36.7**
- Style **Sweet Stout**

## Batch size

- Expected quantity of finished beer **19 liter(s)**
- Trub loss **5 %**
- Size with trub loss **19.9 liter(s)**
- Boil time **60 min**
- Evaporation rate **8 %/h**
- Boil size **23.2 liter(s)**

## Fermentables

| Type           | Name                      | Amount         | Yield | EBC  |
|----------------|---------------------------|----------------|-------|------|
| Liquid Extract | Bruntal Pale Ale          | 3.4 kg (86.1%) | 80 %  | 35   |
| Grain          | Strzegom Czekoladowy 1200 | 0.3 kg (7.6%)  | 68 %  | 1202 |
| Grain          | Jęczmień palony           | 0.25 kg (6.3%) | 55 %  | 985  |

## Hops

| Use for | Name               | Amount | Time   | Alpha acid |
|---------|--------------------|--------|--------|------------|
| Boil    | East Kent Goldings | 50 g   | 60 min | 5.1 %      |
| Boil    | Citra              | 15 g   | 60 min | 12 %       |

## Yeasts

| Name        | Type | Form | Amount | Laboratory |
|-------------|------|------|--------|------------|
| Safale S-04 | Ale  | Dry  | 12 g   | Safale     |

## Extras

| Type   | Name                        | Amount | Use for | Time   |
|--------|-----------------------------|--------|---------|--------|
| Fining | mech irlandzki              | 5 g    | Boil    | 15 min |
| Flavor | Odtłuszczone Kakao          | 150 g  | Boil    | 15 min |
| Flavor | Laktoza                     | 1000 g | Boil    | 15 min |
| Flavor | Płatki Owsiane Błyskawiczne | 1000 g | Boil    | 60 min |