

# Oatmeal Milk FES

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- Gravity **17.1 BLG**
- ABV **7.3 %**
- IBU **33**
- SRM **24.5**
- Style **Foreign Extra 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 **21 liter(s)**
- Total mash volume **28 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	1.5 kg (21.4%)	80 %	5
Grain	Strzegom Pilzneński	4.5 kg (64.3%)	80 %	4
Grain	Strzegom Czekoladowy jasny	0.5 kg (7.1%)	68 %	400
Grain	Jęczmień palony	0.2 kg (2.9%)	55 %	985
Grain	Płatki owsiane	0.3 kg (4.3%)	85 %	3

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Chinook PL	35 g	60 min	8.5 %
Aroma (end of boil)	Chinook PL	15 g	15 min	8.5 %

## Extras

Type	Name	Amount	Use for	Time
Other	Laktoza	500 g	Boil	15 min