

Peanut Butter Milk Stout

- Gravity **11 BLG**
- ABV **4.4 %**
- IBU **29**
- SRM **29.2**
- 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 **75 %**
- Liquor-to-grist ratio **4 liter(s) / kg**
- Mash size **19 liter(s)**
- Total mash volume **23.8 liter(s)**

Steps

- Temp **62 C**, Time **20 min**
- Temp **72 C**, Time **40 min**
- Temp **76 C**, Time **15 min**

Mash step by step

- Heat up **19 liter(s)** of strike water to **67.3C**
- Add grains
- Keep mash **20 min** at **62C**
- Keep mash **40 min** at **72C**
- Keep mash **15 min** at **76C**
- Sparge using **11.1 liter(s)** of **76C** water or to achieve **25.3 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Płatki owsiane	1 kg (21.1%)	60 %	3
Grain	Castle Pale Ale	2.25 kg (47.4%)	80 %	8
Grain	Castlemalting - Cara Clair	0.5 kg (10.5%)	78 %	8
Grain	Weyermann - Pszeniczny Czekoladowy	0.25 kg (5.3%)	73 %	1001
Grain	Strzegom Pszeniczny	0.25 kg (5.3%)	81 %	6
Grain	Strzegom Czekoladowy jasny	0.2 kg (4.2%)	68 %	400
Grain	Jęczmień palony	0.2 kg (4.2%)	55 %	985
Grain	Słód zakwaszający Weyermann	0.1 kg (2.1%)	80 %	5

Hops

Use for	Name	Amount	Time	Alpha acid
First Wort	lunga	20 g	70 min	11 %

Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Slant	100 ml	Fermentis

Extras

Type	Name	Amount	Use for	Time
Flavor	Laktoza	1000 g	Boil	15 min
Fining	Whirlfloc	1.25 g	Boil	10 min