

Imperial (Oatmeal) Stout

- Gravity **23.3 BLG**
- ABV **10.7 %**
- IBU **39**
- SRM **52.1**
- Style **Russian Imperial Stout**

Batch size

- Expected quantity of finished beer **15 liter(s)**
- Trub loss **5 %**
- Size with trub loss **15.8 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **19 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **22.5 liter(s)**
- Total mash volume **30 liter(s)**

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	5 kg (66.7%)	80 %	5
Grain	Briess - Dark Chocolate Malt	1 kg (13.3%)	60 %	827
Grain	Caramel/Crystal Malt - 120L	0.5 kg (6.7%)	72 %	236
Grain	Płatki owsiane	1 kg (13.3%)	85 %	3

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Magnum	30 g	60 min	13.5 %

Yeasts

Name	Type	Form	Amount	Laboratory
Safale S-04	Ale	Dry	11.5 g	Safale

Notes

- Zacieranie 65 - 68 °C 60 minut
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