

IMPERIALNY OATMEAL Stout

- Gravity **16.1 BLG**
- ABV **6.8 %**
- IBU **27**
- SRM **34.7**
- 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 **70 min**
- Evaporation rate **10 %/h**
- Boil size **25.7 liter(s)**

Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **21.6 liter(s)**
- Total mash volume **28.8 liter(s)**

Steps

- Temp **65 C**, Time **70 min**
- Temp **74 C**, Time **10 min**

Mash step by step

- Heat up **21.6 liter(s)** of strike water to **72.5C**
- Add grains
- Keep mash **70 min** at **65C**
- Keep mash **10 min** at **74C**
- Sparge using **11.3 liter(s)** of **76C** water or to achieve **25.7 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|-----------------------------|---------------|-------|------|
| Grain | Strzegom Pale Ale | 5 kg (69.4%) | 79 % | 6 |
| Grain | Oats, Flaked | 1 kg (13.9%) | 80 % | 2 |
| Grain | Strzegom Czekoladowy ciemny | 0.4 kg (5.6%) | 68 % | 1200 |
| Grain | Biscuit Malt | 0.5 kg (6.9%) | 79 % | 45 |
| Grain | Roasted Barley | 0.3 kg (4.2%) | 55 % | 591 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|-------------------|--------|--------|------------|
| Boil | Lublin (Lubelski) | 30 g | 60 min | 4.2 % |
| Aroma (end of boil) | lunga | 40 g | 10 min | 11 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|------|------|-------|--------|------------------|
| FM52 | Ale | Slant | 200 ml | Fermentum Mobile |

Extras

| Type | Name | Amount | Use for | Time |
|-------|---------|--------|-----------|-----------|
| Spice | Wanilia | 2 g | Secondary | 14 day(s) |

| | | | | |
|-------|---------------|------|-----------|-----------|
| Other | płatki dębowe | 50 g | Secondary | 14 day(s) |
|-------|---------------|------|-----------|-----------|