

Oatmeal Imperial Christmas Stout

- Gravity **17.7 BLG**
- ABV **7.6 %**
- IBU **41**
- SRM **40.7**
- Style **Oatmeal Stout**

Batch size

- Expected quantity of finished beer **21 liter(s)**
- Trub loss **5 %**
- Size with trub loss **22.7 liter(s)**
- Boil time **110 min**
- Evaporation rate **10 %/h**
- Boil size **30.5 liter(s)**

Mash information

- Mash efficiency **77 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **19.7 liter(s)**
- Total mash volume **26.2 liter(s)**

Fermentables

| Type | Name | Amount | Yield | EBC |
|---------|--|-----------------|-------|------|
| Grain | Mep©Pilsner | 4.6 kg (60.9%) | 80 % | 4 |
| Adjunct | Płatki owsiane | 1 kg (13.2%) | 85 % | 3 |
| Grain | Słód Żytni | 0.7 kg (9.3%) | 81 % | 9 |
| Grain | Pale Chocolate | 0.24 kg (3.2%) | 69 % | 600 |
| Grain | Słód Czekoladowy | 0.2 kg (2.6%) | 68 % | 1200 |
| Grain | Słód Czekoladowy Jasny - 1kg - Viking Malt | 0.2 kg (2.6%) | 72 % | 400 |
| Grain | Słód Karmelowy 600 - 1kg - Viking Malt | 0.2 kg (2.6%) | 70 % | 600 |
| Grain | Palone ziarno jęczmienia | 0.2 kg (2.6%) | 65 % | 1150 |
| Grain | Słód Karmelowy 300EBC | 0.07 kg (0.9%) | 70 % | 300 |
| Grain | Słód Carafa® Special typ I | 0.1 kg (1.3%) | 65 % | 900 |
| Grain | Słód Carafa® Special typ III | 0.042 kg (0.6%) | 65 % | 1400 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|--|--------|--------|------------|
| Boil | Lubelski 100g Chmiel granulat | 50 g | 60 min | 4 % |
| Boil | Sorachi Ace 100g - USA Chmiel granulat | 50 g | 15 min | 12.5 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|-----------------|------|-------|--------|------------|
| fermentis US-05 | Ale | Slant | 200 ml | --- |

Extras

| Type | Name | Amount | Use for | Time |
|--------|------------------------------|--------|-----------|-----------|
| Spice | przyprawa do piernika 15g | 2 g | Secondary | 10 day(s) |
| Flavor | śliwka wędzona sechłońska | 50 g | Secondary | 10 day(s) |