

# Oatmeal Imperial Stout V3

- Gravity **17.3 BLG**
- ABV **7.4 %**
- IBU **44**
- SRM **73.4**
- 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 **27.5 liter(s)**

## Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **4 liter(s) / kg**
- Mash size **34 liter(s)**
- Total mash volume **42.5 liter(s)**

## Steps

- Temp **68 C**, Time **60 min**
- Temp **75 C**, Time **2 min**

## Mash step by step

- Heat up **34 liter(s)** of strike water to **74C**
- Add grains
- Keep mash **60 min** at **68C**
- Keep mash **2 min** at **75C**
- Sparge using **2 liter(s)** of **76C** water or to achieve **27.5 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Weyermann - Pale Ale Malt	2 kg (23.5%)	85 %	6.5
Grain	Słód Żytni	0.5 kg (5.9%)	81 %	9
Grain	Słód Caraamber	1 kg (11.8%)	65 %	900
Grain	Słód Czekoladowy	1 kg (11.8%)	68 %	500
Grain	Pszeniczny	0.5 kg (5.9%)	85 %	4
Grain	Weyermann - Carafa I	1 kg (11.8%)	70 %	900
Grain	Viking Pilsner malt	2.5 kg (29.4%)	80 %	4

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Magnat	50 g	60 min	10.5 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Slant	200 ml	Fermentis

## Extras

Type	Name	Amount	Use for	Time
Flavor	Laktoza	1000 g	Boil	10 min