

# Oatmeal RIS with maple syrop&vanilla&oak aged

- Gravity **26.6 BLG**
- ABV **12.6 %**
- IBU **88**
- SRM **62.7**
- Style **Russian Imperial Stout**

## Batch size

- Expected quantity of finished beer **11 liter(s)**
- Trub loss **8 %**
- Size with trub loss **11.9 liter(s)**
- Boil time **160 min**
- Evaporation rate **20 %/h**
- Boil size **18.7 liter(s)**

## Mash information

- Mash efficiency **78 %**
- Liquor-to-grist ratio **3.1 liter(s) / kg**
- Mash size **20 liter(s)**
- Total mash volume **26.4 liter(s)**

## Steps

- Temp **66 C**, Time **60 min**
- Temp **76 C**, Time **10 min**

## Mash step by step

- Heat up **20 liter(s)** of strike water to **73.4C**
- Add grains
- Keep mash **60 min** at **66C**
- Keep mash **10 min** at **76C**
- Sparge using **5.2 liter(s)** of **76C** water or to achieve **18.7 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pale Ale	2 kg (31%)	79 %	6
Grain	Strzegom Pilzneński	1.7 kg (26.4%)	80 %	4
Grain	Oats, Flaked	1 kg (15.5%)	80 %	2
Grain	Strzegom Monachijski typ II	0.5 kg (7.8%)	79 %	22
Grain	Caramunich® typ I	0.25 kg (3.9%)	73 %	80
Grain	Special W	0.25 kg (3.9%)	77 %	300
Grain	Carafa II	0.25 kg (3.9%)	1 %	1100
Grain	Fawcett - Pszeniczny Czekoladowy	0.25 kg (3.9%)	1 %	1001
Grain	Jęczmień palony	0.25 kg (3.9%)	1 %	985

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Warrior	25 g	60 min	17.6 %
Boil	Warrior	10 g	30 min	17.6 %
Boil	Summit	15 g	30 min	14.3 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Danstar - Nottingham	Ale	Slant	100 ml	---

### Extras

Type	Name	Amount	Use for	Time
Water Agent	Kreda	2 g	Mash	60 min
Flavor	Syrop klonowy	250 g	Primary	14 day(s)
Flavor	Płatki dębowe whisky	35 g	Secondary	21 day(s)
Flavor	Wanilia	4 g	Secondary	21 day(s)