

# American Oatmeal RIS

- Gravity **24.6 BLG**
- ABV **11.4 %**
- IBU **112**
- SRM **51.5**
- 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 **24 liter(s)**
- Total mash volume **32 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	5 kg (62.5%)	80 %	5
Grain	Czekoladowy	0.5 kg (6.3%)	60 %	788
Grain	Carafa	0.5 kg (6.3%)	70 %	664
Grain	Słód Caramunich Typ II Weyermann	0.25 kg (3.1%)	73 %	120
Grain	Special B Malt	0.25 kg (3.1%)	65.2 %	315
Grain	Fawcett - Dark Crystal	0.25 kg (3.1%)	71 %	300
Grain	Carahell	0.75 kg (9.4%)	77 %	26
Grain	Płatki owsiane	0.5 kg (6.3%)	85 %	3

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Simcoe	10 g	55 min	13.2 %
Boil	Mosaic	10 g	40 min	10 %
Boil	Columbus/Tomahawk/Zeus	25 g	50 min	15.5 %
Boil	Simcoe	20 g	30 min	13.2 %
Boil	Mosaic	10 g	30 min	10 %
Boil	Columbus/Tomahawk/Zeus	25 g	30 min	15.5 %
Aroma (end of boil)	Simcoe	20 g	5 min	13.2 %
Aroma (end of boil)	Mosaic	10 g	5 min	10 %
Whirlpool	Simcoe	20 g	0 min	13.2 %
Whirlpool	Mosaic	10 g	0 min	10 %
Dry Hop	Simcoe	30 g	3 day(s)	13.2 %
Dry Hop	Mosaic	10 g	3 day(s)	10 %

## Yeasts

<b>Name</b>	<b>Type</b>	<b>Form</b>	<b>Amount</b>	<b>Laboratory</b>
Safale US-05	Ale	Dry	11.5 g	Fermentis