

# Imperial Oatmeal Stout v.1

---

- Gravity **18 BLG**
- ABV **7.7 %**
- IBU **74**
- SRM **37.5**
- Style **Oatmeal Stout**

## Batch size

- Expected quantity of finished beer **22 liter(s)**
- Trub loss **5 %**
- Size with trub loss **23.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **27.8 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **24.8 liter(s)**
- Total mash volume **33 liter(s)**

## Steps

- Temp **65 C**, Time **90 min**
- Temp **78 C**, Time **10 min**

## Mash step by step

- Heat up **24.8 liter(s)** of strike water to **72.5C**
- Add grains
- Keep mash **90 min** at **65C**
- Keep mash **10 min** at **78C**
- Sparge using **11.3 liter(s)** of **76C** water or to achieve **27.8 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	5.5 kg (66.7%)	80 %	5
Grain	Płatki owsiane	1 kg (12.1%)	85 %	3
Grain	Caramel/Crystal Malt - 40L	0.35 kg (4.2%)	74 %	79
Grain	Strzegom Czekoladowy jasny	0.4 kg (4.8%)	68 %	400
Grain	Black (Patent) Malt	0.3 kg (3.6%)	55 %	1300
Grain	Jęczmień palony	0.2 kg (2.4%)	55 %	985
Grain	Fawcett - Dark Crystal	0.2 kg (2.4%)	71 %	300
Grain	Biscuit Malt	0.3 kg (3.6%)	79 %	45

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Columbus/Tomahawk/Zeus	50 g	60 min	16.5 %
Boil	Willamette	50 g	10 min	4.6 %
Boil	Willamette	50 g	1 min	4.6 %

## Extras

Type	Name	Amount	Use for	Time
------	------	--------	---------	------

Flavor	Cynamon macerowany w alkoholu	25 g	Secondary	7 day(s)
--------	-------------------------------------	------	-----------	----------