

# Oatmeal Imperial Stout ze śliwką sechlońską

- Gravity **18.7 BLG**
- ABV **8.1 %**
- IBU **44**
- SRM **40.6**
- Style **American Stout**

## Batch size

- Expected quantity of finished beer **10 liter(s)**
- Trub loss **5 %**
- Size with trub loss **10.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **12.7 liter(s)**

## Mash information

- Mash efficiency **79 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **9.4 liter(s)**
- Total mash volume **12.6 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Mep©Ale	2.25 kg (64%)	79 %	7
Adjunct	Płatki owsiane	0.375 kg (10.7%)	85 %	3
Grain	Słód Żytni	0.25 kg (7.1%)	81 %	9
Grain	Słód Karmelowy 300EBC	0.15 kg (4.3%)	70 %	300
Grain	Słód Carafa® Special typ I	0.15 kg (4.3%)	65 %	900
Grain	Słód Czekoladowy	0.1 kg (2.8%)	68 %	1200
Grain	Pale Chocolate	0.1 kg (2.8%)	69 %	600
Grain	żytni czekoladowy	0.1 kg (2.8%)	69 %	600
Grain	Słód Kawowy 250 EBC	0.04 kg (1.1%)	77 %	250

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Warrior® (USA)	15 g	30 min	15.5 %
Boil	Cascade PL - USA	30 g	10 min	7.1 %

## Yeasts

Name	Type	Form	Amount	Laboratory
fermentis US-05	Ale	Slant	100 ml	---

## Extras

Type	Name	Amount	Use for	Time
Flavor	płatki dębowe macerowane w brandy	15 g	Secondary	10 day(s)
Flavor	Śliwka wędzona	250 g	Secondary	10 day(s)