

# Oats on Rye Imperial Stout

- Gravity **27.9 BLG**
- ABV **13.4 %**
- IBU **68**
- SRM **66.7**
- Style **Russian Imperial Stout**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **0 %**
- Size with trub loss **20 liter(s)**
- Boil time **120 min**
- Evaporation rate **10 %/h**
- Boil size **26.4 liter(s)**

## Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **36.3 liter(s)**
- Total mash volume **48.4 liter(s)**

## Steps

- Temp **66 C**, Time **40 min**
- Temp **72 C**, Time **30 min**
- Temp **78 C**, Time **1 min**

## Mash step by step

- Heat up **36.3 liter(s)** of strike water to **73.7C**
- Add grains
- Keep mash **40 min** at **66C**
- Keep mash **30 min** at **72C**
- Keep mash **1 min** at **78C**
- Sparge using **2.2 liter(s)** of **76C** water or to achieve **26.4 liter(s)** of wort

## Fermentables

| Type  | Name                            | Amount         | Yield | EBC  |
|-------|---------------------------------|----------------|-------|------|
| Grain | Żytni                           | 3 kg (24.8%)   | 85 %  | 8    |
| Grain | Strzegom Pale Ale               | 3 kg (24.8%)   | 79 %  | 6    |
| Grain | Strzegom Wiedeński              | 2 kg (16.5%)   | 79 %  | 10   |
| Grain | Weyermann - Chocolate Wheat     | 1 kg (8.3%)    | 74 %  | 1000 |
| Grain | Weyermann - Dehusked Carafa III | 0.5 kg (4.1%)  | 70 %  | 1024 |
| Grain | Special B Castle                | 0.5 kg (4.1%)  | 70 %  | 350  |
| Grain | Abbey Malt Weyermann            | 0.5 kg (4.1%)  | 75 %  | 45   |
| Grain | Oats, Flaked                    | 1.6 kg (13.2%) | 80 %  | 2    |

## Hops

| Use for | Name  | Amount | Time   | Alpha acid |
|---------|-------|--------|--------|------------|
| Boil    | lunga | 100 g  | 60 min | 11 %       |

## Yeasts

| Name | Type | Form | Amount | Laboratory |
|------|------|------|--------|------------|
|------|------|------|--------|------------|

|                      |     |       |        |                  |
|----------------------|-----|-------|--------|------------------|
| FM52 Amerykański Sen | Ale | Slant | 100 ml | Fermentum Mobile |
|----------------------|-----|-------|--------|------------------|

### Extras

| Type        | Name  | Amount | Use for | Time   |
|-------------|-------|--------|---------|--------|
| Water Agent | Kreda | 4 g    | Mash    | 60 min |