

Imperial Oatmeal Milk Stout + cacao ribs+coconut+coffee+whisky oaks

- Gravity **25.7 BLG**
- ABV **12.1 %**
- IBU **24**
- SRM **72.3**
- Style **Sweet Stout**

Batch size

- Expected quantity of finished beer **16 liter(s)**
- Trub loss **5 %**
- Size with trub loss **16.8 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **20.2 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **2.5 liter(s) / kg**
- Mash size **21.9 liter(s)**
- Total mash volume **30.6 liter(s)**

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|--|----------------|-------|------|
| Grain | Pilznieński | 6 kg (68.6%) | 81 % | 4 |
| Grain | Fawcett - Pszeniczny Czekoladowy | 1 kg (11.4%) | 73 % | 1001 |
| Grain | Strzegom Czekoladowy 400 | 1 kg (11.4%) | 68 % | 400 |
| Grain | Jęczmień palony | 0.25 kg (2.9%) | 55 % | 985 |
| Grain | Płatki owsiane | 0.5 kg (5.7%) | 85 % | 3 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|------------|--------|--------|------------|
| Boil | Centennial | 30 g | 60 min | 9.9 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|-------------|------|------|--------|------------|
| Safale S-04 | Ale | Dry | 11.5 g | Fermentis |

Extras

| Type | Name | Amount | Use for | Time |
|--------|-----------------|--------|-----------|----------|
| Flavor | Ziarna kakaowca | 500 g | Secondary | 6 day(s) |
| Flavor | wiórki kokosowe | 600 g | Secondary | 3 day(s) |
| Flavor | ziarna kawy | 200 g | Secondary | 6 day(s) |
| Flavor | Laktoza | 1000 g | Boil | 15 min |

Notes

1. Laktoza 15 min przed końcem gotowania
 2. jęczmień palony dodać po przeprowadzeniu negatywnej próby jodowej
 3. wiórki kokosowe prażone na patelni, odsączone ręcznikiem papierowym na 48/72 h przed rozlewem
- May 17, 2020, 1:18 AM