

Imperial Oatmeal Milk Stout

- Gravity **22.2 BLG**
- ABV **10 %**
- IBU **44**
- SRM **29.1**
- Style **Sweet Stout**

Batch size

- Expected quantity of finished beer **22 liter(s)**
- Trub loss **5 %**
- Size with trub loss **24.2 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **29 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **2.4 liter(s) / kg**
- Mash size **24.7 liter(s)**
- Total mash volume **35 liter(s)**

Steps

- Temp **67 C**, Time **60 min**
- Temp **78 C**, Time **15 min**

Mash step by step

- Heat up **24.7 liter(s)** of strike water to **76.8C**
- Add grains
- Keep mash **60 min** at **67C**
- Keep mash **15 min** at **78C**
- Sparge using **14.6 liter(s)** of **76C** water or to achieve **29 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|------------------------------|---------------|-------|-----|
| Grain | Viking Pale Ale malt | 5 kg (48.5%) | 80 % | 5 |
| Grain | Monachijski Ciemny Steinbach | 1 kg (9.7%) | 100 % | 30 |
| Grain | Strzegom Karmel 150 | 1 kg (9.7%) | 75 % | 150 |
| Grain | Strzegom Pszeniczny | 1 kg (9.7%) | 81 % | 6 |
| Grain | Płatki owsiane | 0.8 kg (7.8%) | 85 % | 3 |
| Grain | Carafa II | 0.5 kg (4.9%) | 70 % | 812 |
| Grain | Viking Wędzony torfem | 1 kg (9.7%) | 81 % | 7 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|--------|--------|--------|------------|
| Boil | Magnum | 50 g | 60 min | 13.5 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|---------------------------|------|-------|--------|------------------|
| FM13 Irlandzkie Ciemności | Ale | Slant | 100 ml | Fermentum Mobile |

Extras

Recipe has been printed via **BREWNESS.com** - a complex online solution for homebrewers to track brewing process easily.

| Type | Name | Amount | Use for | Time |
|--------|---------|--------|---------|--------|
| Flavor | Laktoza | 500 g | Boil | 15 min |