

# 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<br>macerowany w<br>alkoholu | 25 g | Secondary | 7 day(s) |
|--------|-------------------------------------|------|-----------|----------|