

# IMPERIALNY OATMEAL Stout

- Gravity **16.1 BLG**
- ABV **6.8 %**
- IBU **27**
- SRM **34.7**
- Style **Oatmeal Stout**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **70 min**
- Evaporation rate **10 %/h**
- Boil size **25.7 liter(s)**

## Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **21.6 liter(s)**
- Total mash volume **28.8 liter(s)**

## Steps

- Temp **65 C**, Time **70 min**
- Temp **74 C**, Time **10 min**

## Mash step by step

- Heat up **21.6 liter(s)** of strike water to **72.5C**
- Add grains
- Keep mash **70 min** at **65C**
- Keep mash **10 min** at **74C**
- Sparge using **11.3 liter(s)** of **76C** water or to achieve **25.7 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pale Ale	5 kg (69.4%)	79 %	6
Grain	Oats, Flaked	1 kg (13.9%)	80 %	2
Grain	Strzegom Czekoladowy ciemny	0.4 kg (5.6%)	68 %	1200
Grain	Biscuit Malt	0.5 kg (6.9%)	79 %	45
Grain	Roasted Barley	0.3 kg (4.2%)	55 %	591

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Lublin (Lubelski)	30 g	60 min	4.2 %
Aroma (end of boil)	lunga	40 g	10 min	11 %

## Yeasts

Name	Type	Form	Amount	Laboratory
FM52	Ale	Slant	200 ml	Fermentum Mobile

## Extras

Type	Name	Amount	Use for	Time
Spice	Wanilia	2 g	Secondary	14 day(s)

Other	płatki dębowe	50 g	Secondary	14 day(s)
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