

# Oatmeal Imperial Stout

- Gravity **18.7 BLG**
- ABV **8.1 %**
- IBU **52**
- SRM **40.6**
- Style **Sweet Stout**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.3 liter(s)**

## Mash information

- Mash efficiency **79 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **18.8 liter(s)**
- Total mash volume **25.1 liter(s)**

## Steps

- Temp **68 C**, Time **60 min**
- Temp **75 C**, Time **2 min**

## Mash step by step

- Heat up **18.8 liter(s)** of strike water to **76C**
- Add grains
- Keep mash **60 min** at **68C**
- Keep mash **2 min** at **75C**
- Sparge using **12.8 liter(s)** of **76C** water or to achieve **25.3 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Mep©Ale	4.5 kg (64%)	79 %	7
Adjunct	Płatki owsiane	0.75 kg (10.7%)	85 %	3
Grain	Słód Żytni	0.5 kg (7.1%)	81 %	9
Grain	Słód Karmelowy 300EBC	0.3 kg (4.3%)	70 %	300
Grain	Słód Carafa® Special typ I	0.3 kg (4.3%)	65 %	900
Grain	Słód Czekoladowy	0.2 kg (2.8%)	68 %	1200
Grain	Pale Chocolate	0.2 kg (2.8%)	69 %	600
Grain	żytni czekoladowy	0.2 kg (2.8%)	69 %	600
Grain	Słód Kawowy 250 EBC	0.08 kg (1.1%)	77 %	250

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Equanot	50 g	30 min	12.8 %
Boil	Fuggles	50 g	10 min	6.1 %

## Yeasts

Name	Type	Form	Amount	Laboratory
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fermentis S-04	Ale	Slant	400 ml	---
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### Extras

Type	Name	Amount	Use for	Time
Flavor	Wanilia macerowana w spirytusie	5 g	Secondary	20 day(s)
Flavor	Laktoza	1000 g	Boil	10 min