

# Oatmeal Imperial Stout V2

- Gravity **19.1 BLG**
- ABV **8.3 %**
- IBU **39**
- SRM **61.9**
- Style **Sweet Stout**

## Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **5 %**
- Size with trub loss **26.3 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **31.7 liter(s)**

## Mash information

- Mash efficiency **82 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **27 liter(s)**
- Total mash volume **36 liter(s)**

## Steps

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

## Mash step by step

- Heat up **27 liter(s)** of strike water to **76C**
- Add grains
- Keep mash **60 min** at **68C**
- Keep mash **2 min** at **75C**
- Sparge using **13.7 liter(s)** of **76C** water or to achieve **31.7 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Weyermann - Pale Ale Malt	3.75 kg (38.1%)	85 %	7
Adjunct	Płatki owsiane	0.83 kg (8.4%)	1 %	3
Grain	Słód Żytni	0.42 kg (4.3%)	81 %	9
Grain	Słód Karmelowy 300EBC	0.58 kg (5.9%)	70 %	300
Grain	Słód Carafa® Special typ I	0.58 kg (5.9%)	65 %	900
Grain	Słód Czekoladowy	0.67 kg (6.8%)	68 %	1200
Grain	Pale Chocolate	0.08 kg (0.8%)	69 %	600
Grain	żytni czekoladowy	0.83 kg (8.4%)	69 %	600
Grain	Słód Kawowy 250 EBC	0 kg	77 %	250
Grain	Weyermann - Bohemian Pilsner Malt	1.67 kg (17%)	81 %	4
Grain	Weyermann pszeniczny jasny	0.42 kg (4.3%)	80 %	6

## Hops

Use for	Name	Amount	Time	Alpha acid
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Boil	Sybilla	100 g	60 min	4.1 %
Boil	Huell Melon	25 g	60 min	6.8 %

### Yeasts

Name	Type	Form	Amount	Laboratory
FM13 Irlandzkie Ciemności	Ale	Slant	500 ml	Fermentum Mobile

### Extras

Type	Name	Amount	Use for	Time
Flavor	Laktoza	1666.67 g	Boil	10 min