

Oatmeal RIS with maple syrop&vanilla&oak aged

- Gravity **26.6 BLG**
- ABV **12.6 %**
- IBU **88**
- SRM **62.7**
- Style **Russian Imperial Stout**

Batch size

- Expected quantity of finished beer **11 liter(s)**
- Trub loss **8 %**
- Size with trub loss **11.9 liter(s)**
- Boil time **160 min**
- Evaporation rate **20 %/h**
- Boil size **18.7 liter(s)**

Mash information

- Mash efficiency **78 %**
- Liquor-to-grist ratio **3.1 liter(s) / kg**
- Mash size **20 liter(s)**
- Total mash volume **26.4 liter(s)**

Steps

- Temp **66 C**, Time **60 min**
- Temp **76 C**, Time **10 min**

Mash step by step

- Heat up **20 liter(s)** of strike water to **73.4C**
- Add grains
- Keep mash **60 min** at **66C**
- Keep mash **10 min** at **76C**
- Sparge using **5.2 liter(s)** of **76C** water or to achieve **18.7 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|----------------------------------|----------------|-------|------|
| Grain | Strzegom Pale Ale | 2 kg (31%) | 79 % | 6 |
| Grain | Strzegom Pilzneński | 1.7 kg (26.4%) | 80 % | 4 |
| Grain | Oats, Flaked | 1 kg (15.5%) | 80 % | 2 |
| Grain | Strzegom Monachijski typ II | 0.5 kg (7.8%) | 79 % | 22 |
| Grain | Caramunich® typ I | 0.25 kg (3.9%) | 73 % | 80 |
| Grain | Special W | 0.25 kg (3.9%) | 77 % | 300 |
| Grain | Carafa II | 0.25 kg (3.9%) | 1 % | 1100 |
| Grain | Fawcett - Pszeniczny Czekoladowy | 0.25 kg (3.9%) | 1 % | 1001 |
| Grain | Jęczmień palony | 0.25 kg (3.9%) | 1 % | 985 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|---------|--------|--------|------------|
| Boil | Warrior | 25 g | 60 min | 17.6 % |
| Boil | Warrior | 10 g | 30 min | 17.6 % |
| Boil | Summit | 15 g | 30 min | 14.3 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|----------------------|-------------|-------------|---------------|-------------------|
| Danstar - Nottingham | Ale | Slant | 100 ml | --- |

Extras

| Type | Name | Amount | Use for | Time |
|-------------|----------------------|---------------|----------------|-------------|
| Water Agent | Kreda | 2 g | Mash | 60 min |
| Flavor | Syrop klonowy | 250 g | Primary | 14 day(s) |
| Flavor | Płatki dębowe whisky | 35 g | Secondary | 21 day(s) |
| Flavor | Wanilia | 4 g | Secondary | 21 day(s) |