

Oatmeal RIS

- Gravity **25.5 BLG**
- ABV **12 %**
- IBU **59**
- SRM **49.4**
- Style **Russian Imperial Stout**

Batch size

- Expected quantity of finished beer **23 liter(s)**
- Trub loss **10 %**
- Size with trub loss **25.3 liter(s)**
- Boil time **60 min**
- Evaporation rate **5 %/h**
- Boil size **27.7 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **2 liter(s) / kg**
- Mash size **25.1 liter(s)**
- Total mash volume **37.6 liter(s)**

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	7.2 kg (57.4%)	80 %	5
Grain	Monachijski	0.8 kg (6.4%)	80 %	16
Grain	Carared	0.25 kg (2%)	75 %	39
Grain	Strzegom Monachijski typ II	2 kg (15.9%)	79 %	22
Grain	Carafa III	0.2 kg (1.6%)	70 %	1034
Grain	Strzegom Czekoladowy ciemny	0.45 kg (3.6%)	68 %	1200
Grain	Special B Malt	0.2 kg (1.6%)	65.2 %	315
Grain	Strzegom Karmel 150	0.35 kg (2.8%)	75 %	150
Grain	Strzegom Bursztynowy	0.2 kg (1.6%)	70 %	49
Grain	Jęczmień palony	0.4 kg (3.2%)	55 %	985
Grain	Płatki owsiane	0.5 kg (4%)	85 %	3

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	25 g	60 min	8.8 %
Boil	Sybilla	22 g	60 min	6 %
Boil	Challenger	10 g	60 min	5.8 %
Boil	Aurora	20 g	60 min	8.8 %
Boil	Admiral	30 g	60 min	13 %
Boil	Hallertau	10 g	15 min	5.4 %
Boil	East Kent Goldings	15 g	15 min	4.5 %
Aroma (end of boil)	East Kent Goldings	15 g	0 min	4.5 %

Yeasts

Recipe has been printed via **BREWNES.com** - a complex online solution for homebrewers to track brewing process easily.

Name	Type	Form	Amount	Laboratory
Safale S-04	Ale	Slant	600 ml	Safale

Extras

Type	Name	Amount	Use for	Time
Flavor	płatki dębowe high mocha	50 g	Secondary	14 day(s)