

# Imperial Oatmeal Milk Stout

- Gravity **22.2 BLG**
- ABV **10 %**
- IBU **44**
- SRM **29.1**
- Style **Sweet Stout**

## Batch size

- Expected quantity of finished beer **22 liter(s)**
- Trub loss **5 %**
- Size with trub loss **24.2 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **29 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **2.4 liter(s) / kg**
- Mash size **24.7 liter(s)**
- Total mash volume **35 liter(s)**

## Steps

- Temp **67 C**, Time **60 min**
- Temp **78 C**, Time **15 min**

## Mash step by step

- Heat up **24.7 liter(s)** of strike water to **76.8C**
- Add grains
- Keep mash **60 min** at **67C**
- Keep mash **15 min** at **78C**
- Sparge using **14.6 liter(s)** of **76C** water or to achieve **29 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	5 kg (48.5%)	80 %	5
Grain	Monachijski Ciemny Steinbach	1 kg (9.7%)	100 %	30
Grain	Strzegom Karmel 150	1 kg (9.7%)	75 %	150
Grain	Strzegom Pszeniczny	1 kg (9.7%)	81 %	6
Grain	Płatki owsiane	0.8 kg (7.8%)	85 %	3
Grain	Carafa II	0.5 kg (4.9%)	70 %	812
Grain	Viking Wędzony torfem	1 kg (9.7%)	81 %	7

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Magnum	50 g	60 min	13.5 %

## Yeasts

Name	Type	Form	Amount	Laboratory
FM13 Irlandzkie Ciemności	Ale	Slant	100 ml	Fermentum Mobile

## Extras

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

Type	Name	Amount	Use for	Time
Flavor	Laktoza	500 g	Boil	15 min