

# Oatmeal Sweet RIS

- Gravity **31.8 BLG**
- ABV **16.1 %**
- IBU **97**
- SRM **108.1**
- Style **Russian Imperial Stout**

## Batch size

- Expected quantity of finished beer **15 liter(s)**
- Trub loss **5 %**
- Size with trub loss **15.8 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **19 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Liquid Extract	Bruntal Pale Ale	3.4 kg (46.3%)	80 %	35
Liquid Extract	ekstrakt słodowy ciemny Bruntal	3.4 kg (46.3%)	90 %	621
Grain	Strzegom Czekoladowy 1200	0.3 kg (4.1%)	68 %	1202
Grain	Jęczmień palony	0.25 kg (3.4%)	55 %	985

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Columbus/Tomahawk/Zeus	50 g	60 min	15.5 %
Boil	Amarillo	30 g	60 min	9.5 %
Aroma (end of boil)	Mosaic	30 g	20 min	10 %
Aroma (end of boil)	Citra	30 g	20 min	12 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Dry	34.5 g	Fermentis

## Extras

Type	Name	Amount	Use for	Time
Flavor	Płatki Owsiane Błyskawiczne	1000 g	Boil	60 min
Flavor	Laktoza	1000 g	Boil	15 min