

# American Imperial Oatmeal Stout

- Gravity **20 BLG**
- ABV ---
- IBU **100**
- SRM **90.3**
- Style **American Stout**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **10 %**
- Size with trub loss **22 liter(s)**
- Boil time **90 min**
- Evaporation rate **10 %/h**
- Boil size **27.6 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **24 liter(s)**
- Total mash volume **32 liter(s)**

## Steps

- Temp **50 C**, Time **30 min**
- Temp **68.9 C**, Time **30 min**
- Temp **75.6 C**, Time **10 min**

## Mash step by step

- Heat up **24 liter(s)** of strike water to **55C**
- Add grains
- Keep mash **30 min** at **50C**
- Keep mash **30 min** at **68.9C**
- Keep mash **10 min** at **75.6C**
- Sparge using **11.6 liter(s)** of **76C** water or to achieve **27.6 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pilsner malt	5 kg (62.5%)	82 %	4
Grain	Strzegom Czekoladowy ciemny	0.5 kg (6.3%)	68 %	1200
Grain	Strzegom Karmel 600	1 kg (12.5%)	68 %	601
Grain	Płatki owsiane	1 kg (12.5%)	85 %	3
Grain	Jęczmień palony	0.5 kg (6.3%)	55 %	985

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Magnum	75 g	60 min	13.5 %
Boil	Cascade	50 g	15 min	6 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale S-04	Ale	Slant	200 ml	Safale