

# IMPERIALNY OATMEAL

- Gravity **20 BLG**
- ABV **8.8 %**
- IBU **40**
- SRM **35.6**
- Style **Oatmeal Stout**

## Batch size

- Expected quantity of finished beer **10 liter(s)**
- Trub loss **5 %**
- Size with trub loss **10.5 liter(s)**
- Boil time **70 min**
- Evaporation rate **10 %/h**
- Boil size **12.8 liter(s)**

## Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3.3 liter(s) / kg**
- Mash size **14.8 liter(s)**
- Total mash volume **19.4 liter(s)**

## Steps

- Temp **65 C**, Time **70 min**
- Temp **74 C**, Time **10 min**

## Mash step by step

- Heat up **14.8 liter(s)** of strike water to **71.8C**
- Add grains
- Keep mash **70 min** at **65C**
- Keep mash **10 min** at **74C**
- Sparge using **2.5 liter(s)** of **76C** water or to achieve **12.8 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pale Ale	3 kg (66.7%)	79 %	6
Grain	Oats, Flaked	0.6 kg (13.3%)	80 %	2
Grain	Abbey Malt Weyermann	0.25 kg (5.6%)	75 %	45
Grain	Caraaroma	0.25 kg (5.6%)	78 %	400
Grain	Fawcett - Pale Chocolate	0.2 kg (4.4%)	71 %	600
Grain	Roasted Barley	0.2 kg (4.4%)	55 %	591

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	lunga	15 g	60 min	11 %
Aroma (end of boil)	lunga	20 g	10 min	11 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Dry	10 g	Fermentis

## Extras

Type	Name	Amount	Use for	Time
Spice	Wanilia	1 g	Secondary	14 day(s)
Other	płatki dębowe - rum	15 g	Secondary	14 day(s)

## Notes

- Pomysł na Imperialnego Stouta, do uwarzenia po świętach...  
*Dec 24, 2017, 2:51 PM*