

# Oatmeal RIS with maple syrop&vanilla&oak aged

- Gravity **26.6 BLG**
- ABV **12.6 %**
- IBU **88**
- SRM **62.7**
- Style **Russian Imperial Stout**

## Batch size

- Expected quantity of finished beer **11 liter(s)**
- Trub loss **8 %**
- Size with trub loss **11.9 liter(s)**
- Boil time **160 min**
- Evaporation rate **20 %/h**
- Boil size **18.7 liter(s)**

## Mash information

- Mash efficiency **78 %**
- Liquor-to-grist ratio **3.1 liter(s) / kg**
- Mash size **20 liter(s)**
- Total mash volume **26.4 liter(s)**

## Steps

- Temp **66 C**, Time **60 min**
- Temp **76 C**, Time **10 min**

## Mash step by step

- Heat up **20 liter(s)** of strike water to **73.4C**
- Add grains
- Keep mash **60 min** at **66C**
- Keep mash **10 min** at **76C**
- Sparge using **5.2 liter(s)** of **76C** water or to achieve **18.7 liter(s)** of wort

## Fermentables

| Type  | Name                             | Amount         | Yield | EBC  |
|-------|----------------------------------|----------------|-------|------|
| Grain | Strzegom Pale Ale                | 2 kg (31%)     | 79 %  | 6    |
| Grain | Strzegom Pilzneński              | 1.7 kg (26.4%) | 80 %  | 4    |
| Grain | Oats, Flaked                     | 1 kg (15.5%)   | 80 %  | 2    |
| Grain | Strzegom Monachijski typ II      | 0.5 kg (7.8%)  | 79 %  | 22   |
| Grain | Caramunich® typ I                | 0.25 kg (3.9%) | 73 %  | 80   |
| Grain | Special W                        | 0.25 kg (3.9%) | 77 %  | 300  |
| Grain | Carafa II                        | 0.25 kg (3.9%) | 1 %   | 1100 |
| Grain | Fawcett - Pszeniczny Czekoladowy | 0.25 kg (3.9%) | 1 %   | 1001 |
| Grain | Jęczmień palony                  | 0.25 kg (3.9%) | 1 %   | 985  |

## Hops

| Use for | Name    | Amount | Time   | Alpha acid |
|---------|---------|--------|--------|------------|
| Boil    | Warrior | 25 g   | 60 min | 17.6 %     |
| Boil    | Warrior | 10 g   | 30 min | 17.6 %     |
| Boil    | Summit  | 15 g   | 30 min | 14.3 %     |

## Yeasts

| Name                 | Type | Form  | Amount | Laboratory |
|----------------------|------|-------|--------|------------|
| Danstar - Nottingham | Ale  | Slant | 100 ml | ---        |

### Extras

| Type        | Name                 | Amount | Use for   | Time      |
|-------------|----------------------|--------|-----------|-----------|
| Water Agent | Kreda                | 2 g    | Mash      | 60 min    |
| Flavor      | Syrop klonowy        | 250 g  | Primary   | 14 day(s) |
| Flavor      | Płatki dębowe whisky | 35 g   | Secondary | 21 day(s) |
| Flavor      | Wanilia              | 4 g    | Secondary | 21 day(s) |