

# Oats on Rye Imperial Stout

- Gravity **27.9 BLG**
- ABV **13.4 %**
- IBU **68**
- SRM **66.7**
- Style **Russian Imperial Stout**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **0 %**
- Size with trub loss **20 liter(s)**
- Boil time **120 min**
- Evaporation rate **10 %/h**
- Boil size **26.4 liter(s)**

## Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **36.3 liter(s)**
- Total mash volume **48.4 liter(s)**

## Steps

- Temp **66 C**, Time **40 min**
- Temp **72 C**, Time **30 min**
- Temp **78 C**, Time **1 min**

## Mash step by step

- Heat up **36.3 liter(s)** of strike water to **73.7C**
- Add grains
- Keep mash **40 min** at **66C**
- Keep mash **30 min** at **72C**
- Keep mash **1 min** at **78C**
- Sparge using **2.2 liter(s)** of **76C** water or to achieve **26.4 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Żytni	3 kg (24.8%)	85 %	8
Grain	Strzegom Pale Ale	3 kg (24.8%)	79 %	6
Grain	Strzegom Wiedeński	2 kg (16.5%)	79 %	10
Grain	Weyermann - Chocolate Wheat	1 kg (8.3%)	74 %	1000
Grain	Weyermann - Dehusked Carafa III	0.5 kg (4.1%)	70 %	1024
Grain	Special B Castle	0.5 kg (4.1%)	70 %	350
Grain	Abbey Malt Weyermann	0.5 kg (4.1%)	75 %	45
Grain	Oats, Flaked	1.6 kg (13.2%)	80 %	2

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	lunga	100 g	60 min	11 %

## Yeasts

Name	Type	Form	Amount	Laboratory
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FM52 Amerykański Sen	Ale	Slant	100 ml	Fermentum Mobile
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### Extras

Type	Name	Amount	Use for	Time
Water Agent	Kreda	4 g	Mash	60 min