

# Oatmeal Imperial Christmas Stout

- Gravity **17.7 BLG**
- ABV **7.6 %**
- IBU **41**
- SRM **40.7**
- Style **Oatmeal Stout**

## Batch size

- Expected quantity of finished beer **21 liter(s)**
- Trub loss **5 %**
- Size with trub loss **22.7 liter(s)**
- Boil time **110 min**
- Evaporation rate **10 %/h**
- Boil size **30.5 liter(s)**

## Mash information

- Mash efficiency **77 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **19.7 liter(s)**
- Total mash volume **26.2 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Mep©Pilsner	4.6 kg (60.9%)	80 %	4
Adjunct	Płatki owsiane	1 kg (13.2%)	85 %	3
Grain	Słód Żytni	0.7 kg (9.3%)	81 %	9
Grain	Pale Chocolate	0.24 kg (3.2%)	69 %	600
Grain	Słód Czekoladowy	0.2 kg (2.6%)	68 %	1200
Grain	Słód Czekoladowy Jasny - 1kg - Viking Malt	0.2 kg (2.6%)	72 %	400
Grain	Słód Karmelowy 600 - 1kg - Viking Malt	0.2 kg (2.6%)	70 %	600
Grain	Palone ziarno jęczmienia	0.2 kg (2.6%)	65 %	1150
Grain	Słód Karmelowy 300EBC	0.07 kg (0.9%)	70 %	300
Grain	Słód Carafa® Special typ I	0.1 kg (1.3%)	65 %	900
Grain	Słód Carafa® Special typ III	0.042 kg (0.6%)	65 %	1400

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Lubelski 100g Chmiel granulat	50 g	60 min	4 %
Boil	Sorachi Ace 100g - USA Chmiel granulat	50 g	15 min	12.5 %

## Yeasts

Name	Type	Form	Amount	Laboratory
fermentis US-05	Ale	Slant	200 ml	---

## Extras

Type	Name	Amount	Use for	Time
Spice	przyprawa do piernika 15g	2 g	Secondary	10 day(s)
Flavor	śliwka wędzona sechłońska	50 g	Secondary	10 day(s)