

# Oatmeal Imperial Stout V2

- Gravity **19.1 BLG**
- ABV **8.3 %**
- IBU **39**
- SRM **61.9**
- Style **Sweet Stout**

## Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **5 %**
- Size with trub loss **26.3 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **31.7 liter(s)**

## Mash information

- Mash efficiency **82 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **27 liter(s)**
- Total mash volume **36 liter(s)**

## Steps

- Temp **68 C**, Time **60 min**
- Temp **75 C**, Time **2 min**

## Mash step by step

- Heat up **27 liter(s)** of strike water to **76C**
- Add grains
- Keep mash **60 min** at **68C**
- Keep mash **2 min** at **75C**
- Sparge using **13.7 liter(s)** of **76C** water or to achieve **31.7 liter(s)** of wort

## Fermentables

| Type    | Name                              | Amount          | Yield | EBC  |
|---------|-----------------------------------|-----------------|-------|------|
| Grain   | Weyermann - Pale Ale Malt         | 3.75 kg (38.1%) | 85 %  | 7    |
| Adjunct | Płatki owsiane                    | 0.83 kg (8.4%)  | 1 %   | 3    |
| Grain   | Słód Żytni                        | 0.42 kg (4.3%)  | 81 %  | 9    |
| Grain   | Słód Karmelowy 300EBC             | 0.58 kg (5.9%)  | 70 %  | 300  |
| Grain   | Słód Carafa® Special typ I        | 0.58 kg (5.9%)  | 65 %  | 900  |
| Grain   | Słód Czekoladowy                  | 0.67 kg (6.8%)  | 68 %  | 1200 |
| Grain   | Pale Chocolate                    | 0.08 kg (0.8%)  | 69 %  | 600  |
| Grain   | żytni czekoladowy                 | 0.83 kg (8.4%)  | 69 %  | 600  |
| Grain   | Słód Kawowy 250 EBC               | 0 kg            | 77 %  | 250  |
| Grain   | Weyermann - Bohemian Pilsner Malt | 1.67 kg (17%)   | 81 %  | 4    |
| Grain   | Weyermann pszeniczny jasny        | 0.42 kg (4.3%)  | 80 %  | 6    |

## Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|------|--------|------|------------|
|---------|------|--------|------|------------|

|      |             |       |        |       |
|------|-------------|-------|--------|-------|
| Boil | Sybilla     | 100 g | 60 min | 4.1 % |
| Boil | Huell Melon | 25 g  | 60 min | 6.8 % |

### Yeasts

| Name                      | Type | Form  | Amount | Laboratory       |
|---------------------------|------|-------|--------|------------------|
| FM13 Irlandzkie Ciemności | Ale  | Slant | 500 ml | Fermentum Mobile |

### Extras

| Type   | Name    | Amount    | Use for | Time   |
|--------|---------|-----------|---------|--------|
| Flavor | Laktoza | 1666.67 g | Boil    | 10 min |