

Oatmeal Imperial Stout

- Gravity **18.7 BLG**
- ABV **8.1 %**
- IBU **44**
- SRM **40.6**
- Style **American Stout**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **90 min**
- Evaporation rate **10 %/h**
- Boil size **26.4 liter(s)**

Mash information

- Mash efficiency **79 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **18.8 liter(s)**
- Total mash volume **25.1 liter(s)**

Fermentables

| Type | Name | Amount | Yield | EBC |
|---------|----------------------------|-----------------|-------|------|
| Grain | Mep©Ale | 4.5 kg (64%) | 79 % | 7 |
| Adjunct | Płatki owsiane | 0.75 kg (10.7%) | 85 % | 3 |
| Grain | Słód Żytni | 0.5 kg (7.1%) | 81 % | 9 |
| Grain | Słód Karmelowy 300EBC | 0.3 kg (4.3%) | 70 % | 300 |
| Grain | Słód Carafa® Special typ I | 0.3 kg (4.3%) | 65 % | 900 |
| Grain | Słód Czekoladowy | 0.2 kg (2.8%) | 68 % | 1200 |
| Grain | Pale Chocolate | 0.2 kg (2.8%) | 69 % | 600 |
| Grain | Słód Kawowy 250 EBC | 0.08 kg (1.1%) | 77 % | 250 |
| Grain | żytni czekoladowy | 0.2 kg (2.8%) | 69 % | 600 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|------------------|--------|--------|------------|
| Boil | Warrior® (USA) | 30 g | 30 min | 15.5 % |
| Boil | Cascade PL - USA | 60 g | 10 min | 7.1 % |

Yeasts

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

Extras

| Type | Name | Amount | Use for | Time |
|--------|-----------------------------------|--------|-----------|-----------|
| Flavor | płatki dębowe macerowane w brandy | 15 g | Secondary | 10 day(s) |

| | | | | |
|--------|--|-------|-----------|-----------|
| Spice | 2 x Laska Wanili Macerowana w Brandy | 2 g | Secondary | 10 day(s) |
| Flavor | prazonny kokos | 200 g | Secondary | 10 day(s) |
| Flavor | śliwka wędzona sechłońska | 250 g | Secondary | 10 day(s) |