

# Imperial Oatmeal Milk Stout + cacao ribs+coconut+coffee+whisky oaks

- Gravity **25.7 BLG**
- ABV **12.1 %**
- IBU **24**
- SRM **72.3**
- Style **Sweet Stout**

## Batch size

- Expected quantity of finished beer **16 liter(s)**
- Trub loss **5 %**
- Size with trub loss **16.8 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **20.2 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **2.5 liter(s) / kg**
- Mash size **21.9 liter(s)**
- Total mash volume **30.6 liter(s)**

## Fermentables

| Type  | Name                                | Amount         | Yield | EBC  |
|-------|-------------------------------------|----------------|-------|------|
| Grain | Pilzneński                          | 6 kg (68.6%)   | 81 %  | 4    |
| Grain | Fawcett -<br>Pszenny<br>Czekoladowy | 1 kg (11.4%)   | 73 %  | 1001 |
| Grain | Strzegom<br>Czekoladowy 400         | 1 kg (11.4%)   | 68 %  | 400  |
| Grain | Jęczmień palony                     | 0.25 kg (2.9%) | 55 %  | 985  |
| Grain | Płatki owsiane                      | 0.5 kg (5.7%)  | 85 %  | 3    |

## Hops

| Use for | Name       | Amount | Time   | Alpha acid |
|---------|------------|--------|--------|------------|
| Boil    | Centennial | 30 g   | 60 min | 9.9 %      |

## Yeasts

| Name        | Type | Form | Amount | Laboratory |
|-------------|------|------|--------|------------|
| Safale S-04 | Ale  | Dry  | 11.5 g | Fermentis  |

## Extras

| Type   | Name            | Amount | Use for   | Time     |
|--------|-----------------|--------|-----------|----------|
| Flavor | Ziarna kakaowca | 500 g  | Secondary | 6 day(s) |
| Flavor | wiórki kokosowe | 600 g  | Secondary | 3 day(s) |
| Flavor | ziarna kawy     | 200 g  | Secondary | 6 day(s) |
| Flavor | Laktoza         | 1000 g | Boil      | 15 min   |

## Notes

- 1. Laktoza 15 min przed końcem gotowania
  - 2. jęczmień palony dodać po przeprowadzeniu negatywnej próby jodowej
  - 3. wiórki kokosowe prażone na patelni, odsączone ręcznikiem papierowym na 48/72 h przed rozlewem
- May 17, 2020, 1:18 AM