

#17 Irish Coffee Stout

- Gravity **14.3 BLG**
- ABV **5.9 %**
- IBU **24**
- SRM **27.4**
- Style **Oatmeal 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 **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **17.4 liter(s)**
- Total mash volume **23.2 liter(s)**

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|--------------------------------|----------------|-------|-----|
| Grain | Viking Pale Ale malt | 4 kg (69%) | 80 % | 5 |
| Grain | Carahell | 0.5 kg (8.6%) | 77 % | 26 |
| Grain | Jęczmień palony | 0.2 kg (3.4%) | 55 % | 985 |
| Grain | Strzegom Czekoladowy ciemny | 0.3 kg (5.2%) | 68 % | 900 |
| Grain | Płatki owsiane | 0.8 kg (13.8%) | 85 % | 3 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|------------|---------|--------|--------|------------|
| First Wort | Marynka | 20 g | 90 min | 10 % |