

## 28. Coffe Stout 1/3

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- Gravity **16.1 BLG**
- ABV ---
- IBU **23**
- SRM **37**
- Style **Oatmeal Stout**

### Batch size

- Expected quantity of finished beer **15 liter(s)**
- Trub loss **5 %**
- Size with trub loss **15.8 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **19 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **13.5 liter(s)**
- Total mash volume **18 liter(s)**

### Steps

- Temp **63 C**, Time **60 min**

### Mash step by step

- Heat up **13.5 liter(s)** of strike water to **70.2C**
- Add grains
- Keep mash **60 min** at **63C**
- Sparge using **10 liter(s)** of **76C** water or to achieve **19 liter(s)** of wort

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pale Ale	2.5 kg (55.6%)	79 %	6
Grain	Żytni	0.5 kg (11.1%)	85 %	8
Grain	Płatki owsiane	0.7 kg (15.6%)	85 %	3
Grain	Jęczmień palony	0.15 kg (3.3%)	55 %	985
Grain	Castle Cafe	0.2 kg (4.4%)	75.5 %	480
Grain	Carafa III	0.1 kg (2.2%)	70 %	1034
Grain	Briess - Chocolate Malt	0.1 kg (2.2%)	60 %	690
Grain	Caraaroma	0.25 kg (5.6%)	78 %	400

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Fuggles	20 g	60 min	4.5 %
Boil	Fuggles	20 g	30 min	4.5 %
Boil	Fuggles	10 g	5 min	4.5 %

### Yeasts

Name	Type	Form	Amount	Laboratory
Safale S-04	Ale	Dry	11 g	Safale