

Coffe Oatmeal Stout

- Gravity **13.1 BLG**
- ABV ---
- IBU **26**
- SRM **40.8**
- Style **Oatmeal 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 **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **18.3 liter(s)**
- Total mash volume **24.4 liter(s)**

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|-----------------------------|---------------|-------|------|
| Grain | Strzegom Pilzneński | 3 kg (49.2%) | 80 % | 4 |
| Grain | Strzegom Monachijski typ I | 1 kg (16.4%) | 79 % | 16 |
| Grain | Pszeniczny | 0.5 kg (8.2%) | 85 % | 4 |
| Grain | Jęczmień palony | 0.5 kg (8.2%) | 55 % | 985 |
| Grain | Strzegom Czekoladowy ciemny | 0.1 kg (1.6%) | 68 % | 1200 |
| Grain | Płatki owsiane | 1 kg (16.4%) | 85 % | 3 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|--------|--------|--------|------------|
| Boil | Magnat | 10 g | 60 min | 11.2 % |
| Boil | Magnat | 10 g | 40 min | 11.2 % |
| Boil | Magnat | 10 g | 20 min | 11.2 % |
| Boil | Magnat | 10 g | 0 min | 11.2 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|------|------|-------|--------|------------|
| us05 | Ale | Slant | 200 ml | --- |

Extras

| Type | Name | Amount | Use for | Time |
|--------|------|--------|----------|------|
| Flavor | kawa | 180 g | Bottling | --- |

Notes

- Kawa dodana przed butelkowaniem w postaci 3 litrów kawy z dripa. Kawa India z mk caffe, przyjemnie kwaskowa z nutami przyprawowo rumowymi. Parzona 6g/100ml. Piwo miało świetną pianę, bardzo pełne w smaku, mocno wyczuwalna kawa i paloność.
Nov 23, 2016, 12:08 AM