

# Rye cofee vanilla stout

- Gravity **17.1 BLG**
- ABV ---
- IBU **29**
- SRM **40**
- Style **Oatmeal Stout**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss --- %
- Size with trub loss --- **liter(s)**
- Boil time **60 min**
- Evaporation rate --- %/h
- Boil size --- **liter(s)**

## Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio --- **liter(s) / kg**
- Mash size **20 liter(s)**
- Total mash volume **26 liter(s)**

## Steps

- Temp **66 C**, Time **60 min**
- Temp **76 C**, Time **15 min**

## Mash step by step

- Heat up **20 liter(s)** of strike water to **72.9C**
- Add grains
- Keep mash **60 min** at **66C**
- Keep mash **15 min** at **76C**
- Sparge using **-14 liter(s)** of **76C** water

## Fermentables

| Type  | Name                      | Amount  | Yield  | EBC  |
|-------|---------------------------|---------|--------|------|
| Grain | Pale Ale                  | 2.5 kg  | 80 %   | 4    |
| Grain | Żytni                     | 2 kg    | 85 %   | 9    |
| Grain | Weyermann - Chocolate Rye | 0.5 kg  | 20 %   | 666  |
| Grain | Weyermann - Carafa III    | 0.25 kg | 70 %   | 1386 |
| Grain | Caramunich Malt           | 0.5 kg  | 71.7 % | 148  |
| Grain | Carahell                  | 0.25 kg | 70 %   | 25   |

## Hops

| Use for | Name    | Amount | Time   | Alpha acid |
|---------|---------|--------|--------|------------|
| Boil    | Marynka | 30 g   | 60 min | 10 %       |

## Yeasts

| Name        | Type | Form | Amount | Laboratory |
|-------------|------|------|--------|------------|
| Safale S-04 | Ale  | Dry  | 10 g   | Safale     |

## Extras

| Type | Name | Amount | Use for | Time |
|------|------|--------|---------|------|
|------|------|--------|---------|------|

|        |         |       |          |        |
|--------|---------|-------|----------|--------|
| Flavor | kawa    | 150 g | Boil     | 1 min  |
| Spice  | wanilia | 10 g  | Bottling | 14 min |