

# Stout owsiany i kawowy

- Gravity **17.3 BLG**
- ABV **7.4 %**
- IBU **39**
- SRM **40.9**
- Style **Oatmeal Stout**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21.4 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.7 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **21.8 liter(s)**
- Total mash volume **29 liter(s)**

## Steps

- Temp **62 C**, Time **20 min**
- Temp **67 C**, Time **40 min**

## Mash step by step

- Heat up **21.8 liter(s)** of strike water to **69C**
- Add grains
- Keep mash **20 min** at **62C**
- Keep mash **40 min** at **67C**
- Sparge using **11.2 liter(s)** of **76C** water or to achieve **25.7 liter(s)** of wort

## Fermentables

| Type  | Name                        | Amount         | Yield | EBC  |
|-------|-----------------------------|----------------|-------|------|
| Grain | Briess - Pale Ale Malt      | 5 kg (68.9%)   | 80 %  | 7    |
| Grain | Strzegom Monachijski typ I  | 0.5 kg (6.9%)  | 79 %  | 16   |
| Grain | Strzegom Monachijski typ II | 0.5 kg (6.9%)  | 79 %  | 22   |
| Grain | Caraaroma                   | 0.33 kg (4.5%) | 78 %  | 400  |
| Grain | Strzegom Czekoladowy ciemny | 0.33 kg (4.5%) | 68 %  | 1200 |
| Grain | Carafa III                  | 0.33 kg (4.5%) | 70 %  | 1034 |
| Grain | Płatki owsiane              | 0.27 kg (3.7%) | 85 %  | 3    |

## Hops

| Use for | Name              | Amount | Time   | Alpha acid |
|---------|-------------------|--------|--------|------------|
| Boil    | Nugget            | 20 g   | 60 min | 13 %       |
| Boil    | Lublin (Lubelski) | 10 g   | 45 min | 4 %        |
| Boil    | Challenger        | 25 g   | 30 min | 7 %        |

## Yeasts

| Name               | Type | Form | Amount | Laboratory |
|--------------------|------|------|--------|------------|
| Mauribrew Ale Y514 | Ale  | Dry  | 11.5 g | Mauribrew  |

## Extras

| Type   | Name           | Amount | Use for   | Time     |
|--------|----------------|--------|-----------|----------|
| Flavor | kawa cold brew | 500 g  | Secondary | 7 day(s) |