

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)