

Coffee Oatmeal Stout

- Gravity **14.7 BLG**
- ABV **6.1 %**
- IBU **30**
- SRM **26.7**
- Style **Oatmeal Stout**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **120 min**
- Evaporation rate **10 %/h**
- Boil size **27.6 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **17.7 liter(s)**
- Total mash volume **23.6 liter(s)**

Steps

- Temp **65 C**, Time **120 min**

Mash step by step

- Heat up **17.7 liter(s)** of strike water to **72.5C**
- Add grains
- Keep mash **120 min** at **65C**
- Sparge using **15.8 liter(s)** of **76C** water or to achieve **27.6 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	4 kg (67.8%)	81 %	4
Grain	Caraaroma	0.4 kg (6.8%)	78 %	400
Grain	Caraamber	0.25 kg (4.2%)	75 %	70
Grain	Płatki owsiane	1 kg (16.9%)	85 %	3
Grain	Jęczmień palony	0.25 kg (4.2%)	55 %	1150

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Challenger	30 g	45 min	7 %
Aroma (end of boil)	East Kent Goldings	30 g	10 min	5.1 %
Aroma (end of boil)	Fuggles	30 g	10 min	4.5 %

Yeasts

Name	Type	Form	Amount	Laboratory
Safale S-04	Ale	Dry	23 g	Safale

Extras

Type	Name	Amount	Use for	Time
Flavor	Ziarno kawy	25 g	Boil	10 min
Fining	Whirfloc	1.25 g	Boil	10 min

Flavor	Cukier kandyzowany (własny)	500 g	Boil	60 min
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Notes

- Receptura na bazie Stoutu Owsianego Andrzeja Smyka ->
[https://www.wiki.piwo.org/Stout_Owsiany,_Andrzej_Smyk_\(anteks\)](https://www.wiki.piwo.org/Stout_Owsiany,_Andrzej_Smyk_(anteks))
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