Coffee Stout owsiany

- Gravity **13.3 BLG**
- ABV **5.5 %**
- IBU **32**
- SRM **35.1**
- 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 **65 min**
- Evaporation rate **10 %/h**
- Boil size **25.5 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **19.9 liter(s)**
- Total mash volume **25.6 liter(s)**

Fermentables

Type	Name	Amount	Yield	EBC
Grain	BESTMALZ - Bestt Pale Ale	3.5 kg *(61.4%)*	80.5 %	6
Grain	Strzegom Karmel 150	0.3 kg *(5.3%)*	75 %	150
Grain	Jęczmień palony	0.3 kg *(5.3%)*	55 %	985
Grain	Strzegom Czekoladowy ciemny	0.3 kg *(5.3%)*	68 %	1200
Grain	Płatki owsiane	0.8 kg *(14%)*	60 %	3
Grain	Weyermann - Carapils	0.5 kg *(8.8%)*	78 %	4

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	15 g	60 min	10 %
Boil	Lublin (Lubelski)	20 g	15 min	4 %
Boil	lunga	10 g	60 min	11 %

Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Slant	200 ml	Fermentis

Extras

Type	Name	Amount	Use for	Time
Spice	kawa	200 g	Secondary	5 day(s)