

28. Coffe Stout 1/3

- Gravity **16.1 BLG**
- ABV ---
- IBU **23**
- SRM **37**
- Style **Oatmeal Stout**

Batch size

- Expected quantity of finished beer **15 liter(s)**
- Trub loss **5 %**
- Size with trub loss **15.8 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **19 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **13.5 liter(s)**
- Total mash volume **18 liter(s)**

Steps

- Temp **63 C**, Time **60 min**

Mash step by step

- Heat up **13.5 liter(s)** of strike water to **70.2C**
- Add grains
- Keep mash **60 min** at **63C**
- Sparge using **10 liter(s)** of **76C** water or to achieve **19 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|-------------------------|----------------|--------|------|
| Grain | Strzegom Pale Ale | 2.5 kg (55.6%) | 79 % | 6 |
| Grain | Żytni | 0.5 kg (11.1%) | 85 % | 8 |
| Grain | Płatki owsiane | 0.7 kg (15.6%) | 85 % | 3 |
| Grain | Jęczmień palony | 0.15 kg (3.3%) | 55 % | 985 |
| Grain | Castle Cafe | 0.2 kg (4.4%) | 75.5 % | 480 |
| Grain | Carafa III | 0.1 kg (2.2%) | 70 % | 1034 |
| Grain | Briess - Chocolate Malt | 0.1 kg (2.2%) | 60 % | 690 |
| Grain | Caraaroma | 0.25 kg (5.6%) | 78 % | 400 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|---------|--------|--------|------------|
| Boil | Fuggles | 20 g | 60 min | 4.5 % |
| Boil | Fuggles | 20 g | 30 min | 4.5 % |
| Boil | Fuggles | 10 g | 5 min | 4.5 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|-------------|------|------|--------|------------|
| Safale S-04 | Ale | Dry | 11 g | Safale |