

# coffe oatmeal stout

- Gravity **13.3 BLG**
- ABV **5.5 %**
- IBU **29**
- SRM **43.9**
- Style **Oatmeal Stout**

## Batch size

- Expected quantity of finished beer **11 liter(s)**
- Trub loss **5 %**
- Size with trub loss **11.6 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **14 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **9 liter(s)**
- Total mash volume **12 liter(s)**

## Steps

- Temp **68 C**, Time **60 min**

## Mash step by step

- Heat up **9 liter(s)** of strike water to **76C**
- Add grains
- Keep mash **60 min** at **68C**
- Sparge using **8 liter(s)** of **76C** water or to achieve **14 liter(s)** of wort

## Fermentables

| Type  | Name                        | Amount         | Yield | EBC  |
|-------|-----------------------------|----------------|-------|------|
| Grain | Viking Pale Ale malt        | 1 kg (33.3%)   | 80 %  | 5    |
| Grain | Pszeniczny                  | 0.5 kg (16.7%) | 85 %  | 4    |
| Grain | Strzegom Pilzneński         | 0.5 kg (16.7%) | 80 %  | 4    |
| Grain | Płatki owsiane              | 0.5 kg (16.7%) | 85 %  | 3    |
| Grain | Jęczmień palony             | 0.25 kg (8.3%) | 55 %  | 985  |
| Grain | Strzegom Czekoladowy ciemny | 0.25 kg (8.3%) | 68 %  | 1200 |

## Hops

| Use for             | Name              | Amount | Time   | Alpha acid |
|---------------------|-------------------|--------|--------|------------|
| Aroma (end of boil) | Mandarina Bavaria | 30 g   | 15 min | 10 %       |

## Yeasts

| Name                 | Type | Form  | Amount | Laboratory       |
|----------------------|------|-------|--------|------------------|
| FM52 Amerykański Sen | Ale  | Slant | 100 ml | Fermentum Mobile |