

Coffee Oatmeal Milk Stout

- Gravity **15.9 BLG**
- ABV ---
- IBU **35**
- SRM **52.2**
- Style **Oatmeal Stout**

Batch size

- Expected quantity of finished beer **13 liter(s)**
- Trub loss **5 %**
- Size with trub loss **13.7 liter(s)**
- Boil time **60 min**
- Evaporation rate **4 %/h**
- Boil size **14.8 liter(s)**

Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **2.8 liter(s) / kg**
- Mash size **10.4 liter(s)**
- Total mash volume **14.1 liter(s)**

Steps

- Temp **68.9 C**, Time **60 min**
- Temp **75 C**, Time **10 min**

Mash step by step

- Heat up **10.4 liter(s)** of strike water to **77.6C**
- Add grains
- Keep mash **60 min** at **68.9C**
- Keep mash **10 min** at **75C**
- Sparge using **8.1 liter(s)** of **76C** water or to achieve **14.8 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pale Ale	1.5 kg (40.5%)	79 %	6
Grain	Strzegom Pilzneński	1 kg (27%)	80 %	4
Grain	Simpsons - Coffee Malt	0.5 kg (13.5%)	74 %	296
Grain	Jęczmień palony	0.1 kg (2.7%)	55 %	985
Grain	Strzegom pszenica prażona	0.1 kg (2.7%)	70 %	1000
Grain	Strzegom Czekoladowy ciemny	0.1 kg (2.7%)	68 %	1200
Grain	Oats, Flaked	0.4 kg (10.8%)	80 %	2

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Pilgrim	10 g	60 min	10.1 %
Boil	Pilgrim	10 g	30 min	10.1 %
Boil	Pilgrim	10 g	10 min	10.1 %

Yeasts

Name	Type	Form	Amount	Laboratory
Safale S-04	Ale	Liquid	1000 ml	Safale

Extras

Type	Name	Amount	Use for	Time
Flavor	Kawa	150 g	Boil	5 min
Flavor	Laktoza	500 g	Secondary	7 day(s)