

# Oatmeal Coffee Vanilla Stout

- Gravity **13.3 BLG**
- ABV ---
- IBU **24**
- SRM **23.6**
- Style **Oatmeal Stout**

## Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **10 %**
- Size with trub loss **27.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **15 %/h**
- Boil size **34.5 liter(s)**

## Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **21.7 liter(s)**
- Total mash volume **27.9 liter(s)**

## Steps

- Temp **64 C**, Time **10 min**
- Temp **68 C**, Time **60 min**
- Temp **78 C**, Time **10 min**

## Mash step by step

- Heat up **21.7 liter(s)** of strike water to **70.3C**
- Add grains
- Keep mash **10 min** at **64C**
- Keep mash **60 min** at **68C**
- Keep mash **10 min** at **78C**
- Sparge using **19 liter(s)** of **76C** water or to achieve **34.5 liter(s)** of wort

## Fermentables

| Type  | Name                 | Amount         | Yield | EBC |
|-------|----------------------|----------------|-------|-----|
| Grain | Strzegom Pilzneński  | 1 kg (16.1%)   | 80 %  | 4   |
| Grain | Dust Malz Pale Ale   | 1.5 kg (24.2%) | 79 %  | 7   |
| Grain | Durst Malz Karmel 30 | 1.5 kg (24.2%) | 75 %  | 30  |
| Grain | Durst Malz Rost      | 1.2 kg (19.4%) | 70 %  | 200 |
| Grain | Płatki owsiane       | 1 kg (16.1%)   | 85 %  | 3   |

## Hops

| Use for | Name     | Amount | Time   | Alpha acid |
|---------|----------|--------|--------|------------|
| Boil    | Mosaic   | 10 g   | 60 min | 10 %       |
| Boil    | Vanguard | 30 g   | 35 min | 5.5 %      |
| Boil    | Mosaic   | 10 g   | 10 min | 10 %       |

## Yeasts

| Name         | Type | Form | Amount | Laboratory |
|--------------|------|------|--------|------------|
| Safale US-05 | Ale  | Dry  | 11 g   | Fermentis  |

## Extras

| Type   | Name    | Amount | Use for | Time   |
|--------|---------|--------|---------|--------|
| Flavor | Vanilla | 10 g   | Boil    | 15 min |
| Flavor | coffee  | 50 g   | Boil    | 15 min |