

# Coffee Oatmeal Stout

- Gravity **13.8 BLG**
- ABV **5.7 %**
- IBU **25**
- SRM **39**
- Style **Oatmeal Stout**

## Batch size

- Expected quantity of finished beer **10 liter(s)**
- Trub loss **10 %**
- Size with trub loss **11 liter(s)**
- Boil time **60 min**
- Evaporation rate **15 %/h**
- Boil size **13.8 liter(s)**

## Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **10 liter(s)**
- Total mash volume **12.8 liter(s)**

## Steps

- Temp **76 C**, Time **0 min**
- Temp **72 C**, Time **10 min**
- Temp **67 C**, Time **90 min**

## Mash step by step

- Heat up **10 liter(s)** of strike water to **73.7C**
- Add grains
- Keep mash **90 min** at **67C**
- Keep mash **10 min** at **72C**
- Keep mash **0 min** at **76C**
- Sparge using **6.7 liter(s)** of **76C** water or to achieve **13.8 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pale Ale	1.8 kg (63.2%)	79 %	6
Grain	płatki owsiane	0.4 kg (14%)	64 %	---
Grain	Caraaroma	0.2 kg (7%)	78 %	400
Grain	Strzegom Barwiący	0.05 kg (1.8%)	68 %	1300
Grain	Fawcett - Pale Chocolate	0.2 kg (7%)	71 %	600
Grain	Weyermann - Carafa II	0.2 kg (7%)	70 %	837

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	10 g	90 min	10 %
Boil	Lublin (Lubelski)	10 g	15 min	4 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Dry	5 g	Fermentis

## Extras

Recipe has been printed via **BREWNES.com** - a complex online solution for homebrewers to track brewing process easily.

Type	Name	Amount	Use for	Time
Spice	Kawa z ekspresu przelewowego (18g/100ml)	1000 g	Primary	---