

# Coffee stout

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- Gravity **22.2 BLG**
- ABV **10 %**
- IBU **24**
- SRM **41.7**
- 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 **90 min**
- Evaporation rate **15 %/h**
- Boil size **14.7 liter(s)**

## Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **2.6 liter(s) / kg**
- Mash size **13.8 liter(s)**
- Total mash volume **19.1 liter(s)**

## Steps

- Temp **68 C**, Time **30 min**
- Temp **72 C**, Time **30 min**

## Mash step by step

- Heat up **13.8 liter(s)** of strike water to **77.2C**
- Add grains
- Keep mash **30 min** at **68C**
- Keep mash **30 min** at **72C**
- Sparge using **6.2 liter(s)** of **76C** water or to achieve **14.7 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pilzneński	3 kg (56.6%)	80 %	4
Grain	Strzegom Monachijski typ II	0.7 kg (13.2%)	79 %	22
Grain	Strzegom Wiedeński	0.4 kg (7.5%)	79 %	10
Grain	Słód Caramunich Typ II Weyermann	0.2 kg (3.8%)	73 %	120
Grain	Special B Malt	0.1 kg (1.9%)	65.2 %	315
Grain	Fawcett - Pszeniczny Czekoladowy	0.2 kg (3.8%)	73 %	1001
Grain	Jęczmień palony	0.2 kg (3.8%)	55 %	985
Grain	płatki owsiane	0.5 kg (9.4%)	70 %	3

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	lunga	20 g	60 min	8.5 %