

Oatmeal Coffee Stout

- Gravity **14 BLG**
- ABV **5.8 %**
- IBU **29**
- SRM **30.6**
- Style **Oatmeal Stout**

Batch size

- Expected quantity of finished beer **20.5 liter(s)**
- Trub loss **5 %**
- Size with trub loss **23.6 liter(s)**
- Boil time **30 min**
- Evaporation rate **10 %/h**
- Boil size **26.9 liter(s)**

Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **19.9 liter(s)**
- Total mash volume **26.6 liter(s)**

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Simpsons - Maris Otter	4 kg (60.2%)	81 %	6
Grain	Płatki owsiane	1.8 kg (27.1%)	85 %	3
Grain	Jęczmień palony	0.3 kg (4.5%)	55 %	1000
Grain	Carafa II special	0.3 kg (4.5%)	70 %	1000
Grain	Słód Caramunich Typ II Weyermann	0.25 kg (3.8%)	73 %	120

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	lunga	40 g	30 min	10 %

Yeasts

Name	Type	Form	Amount	Laboratory
Safale S-04	Ale	Dry	11.5 g	Safale

Extras

Type	Name	Amount	Use for	Time
Flavor	ziarna kawy	100 g	Secondary	2 day(s)