

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 |