

Stout owsiany i kawowy

- Gravity **17.3 BLG**
- ABV **7.4 %**
- IBU **39**
- SRM **40.9**
- Style **Oatmeal Stout**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21.4 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.7 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **21.8 liter(s)**
- Total mash volume **29 liter(s)**

Steps

- Temp **62 C**, Time **20 min**
- Temp **67 C**, Time **40 min**

Mash step by step

- Heat up **21.8 liter(s)** of strike water to **69C**
- Add grains
- Keep mash **20 min** at **62C**
- Keep mash **40 min** at **67C**
- Sparge using **11.2 liter(s)** of **76C** water or to achieve **25.7 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|-----------------------------|----------------|-------|------|
| Grain | Briess - Pale Ale Malt | 5 kg (68.9%) | 80 % | 7 |
| Grain | Strzegom Monachijski typ I | 0.5 kg (6.9%) | 79 % | 16 |
| Grain | Strzegom Monachijski typ II | 0.5 kg (6.9%) | 79 % | 22 |
| Grain | Caraaroma | 0.33 kg (4.5%) | 78 % | 400 |
| Grain | Strzegom Czekoladowy ciemny | 0.33 kg (4.5%) | 68 % | 1200 |
| Grain | Carafa III | 0.33 kg (4.5%) | 70 % | 1034 |
| Grain | Płatki owsiane | 0.27 kg (3.7%) | 85 % | 3 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|-------------------|--------|--------|------------|
| Boil | Nugget | 20 g | 60 min | 13 % |
| Boil | Lublin (Lubelski) | 10 g | 45 min | 4 % |
| Boil | Challenger | 25 g | 30 min | 7 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|--------------------|------|------|--------|------------|
| Mauribrew Ale Y514 | Ale | Dry | 11.5 g | Mauribrew |

Extras

| Type | Name | Amount | Use for | Time |
|--------|----------------|--------|-----------|----------|
| Flavor | kawa cold brew | 500 g | Secondary | 7 day(s) |