

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