

# coffe oatmeal stout

- Gravity **13.3 BLG**
- ABV **5.5 %**
- IBU **29**
- SRM **43.9**
- Style **Oatmeal Stout**

## Batch size

- Expected quantity of finished beer **11 liter(s)**
- Trub loss **5 %**
- Size with trub loss **11.6 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **14 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **9 liter(s)**
- Total mash volume **12 liter(s)**

## Steps

- Temp **68 C**, Time **60 min**

## Mash step by step

- Heat up **9 liter(s)** of strike water to **76C**
- Add grains
- Keep mash **60 min** at **68C**
- Sparge using **8 liter(s)** of **76C** water or to achieve **14 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	1 kg (33.3%)	80 %	5
Grain	Pszeniczny	0.5 kg (16.7%)	85 %	4
Grain	Strzegom Pilzneński	0.5 kg (16.7%)	80 %	4
Grain	Płatki owsiane	0.5 kg (16.7%)	85 %	3
Grain	Jęczmień palony	0.25 kg (8.3%)	55 %	985
Grain	Strzegom Czekoladowy ciemny	0.25 kg (8.3%)	68 %	1200

## Hops

Use for	Name	Amount	Time	Alpha acid
Aroma (end of boil)	Mandarina Bavaria	30 g	15 min	10 %

## Yeasts

Name	Type	Form	Amount	Laboratory
FM52 Amerykański Sen	Ale	Slant	100 ml	Fermentum Mobile