

coffe oatmeal stout

- Gravity **13.3 BLG**
- ABV **5.5 %**
- IBU **28**
- SRM **28.8**
- Style **Oatmeal Stout**

Batch size

- Expected quantity of finished beer **9 liter(s)**
- Trub loss **5 %**
- Size with trub loss **9.4 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **11.3 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **7.2 liter(s)**
- Total mash volume **9.6 liter(s)**

Steps

- Temp **67 C**, Time **60 min**

Mash step by step

- Heat up **7.2 liter(s)** of strike water to **74.8C**
- Add grains
- Keep mash **60 min** at **67C**
- Sparge using **6.5 liter(s)** of **76C** water or to achieve **11.3 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Weyermann - Pale Ale Malt	1.8 kg (75%)	80 %	7
Grain	Płatki owsiane	0.25 kg (10.4%)	85 %	3
Grain	Caraaroma	0.15 kg (6.3%)	78 %	400
Grain	Weyermann - Dehusked Carafa I	0.1 kg (4.2%)	70 %	690
Grain	Fawcett - Pszeniczny Czekoladowy	0.1 kg (4.2%)	73 %	1001

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Saaz (Czech Republic)	30 g	50 min	4.18 %

Yeasts

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

Extras

Type	Name	Amount	Use for	Time
Flavor	Kawa espresso	90 g	Boil	5 min