

# Coffe Stout

- Gravity **16.4 BLG**
- ABV ---
- IBU **31**
- SRM **47.8**
- Style **Oatmeal Stout**

## Batch size

- Expected quantity of finished beer **22 liter(s)**
- Trub loss **5 %**
- Size with trub loss **23.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **27.8 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **15.4 liter(s)**
- Total mash volume **20.6 liter(s)**

## Steps

- Temp **62 C**, Time **60 min**

## Mash step by step

- Heat up **15.4 liter(s)** of strike water to **69C**
- Add grains
- Keep mash **60 min** at **62C**
- Sparge using **17.5 liter(s)** of **76C** water or to achieve **27.8 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	3.6 kg (58.6%)	81 %	4
Grain	Strzegom Karmel 600	0.22 kg (3.6%)	68 %	601
Grain	Castle Cafe	0.7 kg (11.4%)	75.5 %	480
Grain	Strzegom pszenica prażona	0.22 kg (3.6%)	70 %	1000
Grain	Strzegom Monachijski typ I	0.4 kg (6.5%)	79 %	16
Adjunct	Płatki owsiane	1 kg (16.3%)	85 %	3

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Fuggles	50 g	60 min	4.5 %
Boil	Perle	15 g	60 min	7 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale S-04	Ale	Slant	200 ml	Safale

## Notes

- Kawa Arabicca o średnim ciecie, posmaki orzechowe karmelowa, coldbrew ze 100g na 4 dni cichej

Do nagazowania użyć muscovado!  
*Dec 1, 2016, 11:33 PM*