

# Coffee Oatmeal Stout

- Gravity **14 BLG**
- ABV **5.8 %**
- IBU **22**
- SRM **35.1**
- Style **Oatmeal Stout**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **70 min**
- Evaporation rate **10 %/h**
- Boil size **24.6 liter(s)**

## Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **4 liter(s) / kg**
- Mash size **21.6 liter(s)**
- Total mash volume **27 liter(s)**

## Steps

- Temp **68 C**, Time **60 min**
- Temp **73 C**, Time **10 min**

## Mash step by step

- Heat up **21.6 liter(s)** of strike water to **74C**
- Add grains
- Keep mash **60 min** at **68C**
- Keep mash **10 min** at **73C**
- Sparge using **8.4 liter(s)** of **76C** water or to achieve **24.6 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	3 kg (55.6%)	80 %	5
Grain	Strzegom Monachijski typ II	0.5 kg (9.3%)	79 %	22
Grain	Viking Barwiący	0.25 kg (4.6%)	65 %	1400
Grain	Strzegom Czekoladowy ciemny	0.25 kg (4.6%)	68 %	1200
Grain	Karmelowy Czerwony	0.25 kg (4.6%)	75 %	59
Grain	Słód enzymatyczny	0.15 kg (2.8%)	76 %	7
Grain	Płatki owsiane	1 kg (18.5%)	60 %	3

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Lublin (Lubelski)	50 g	60 min	4 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Mangrove Jack's M15 Empire Ale	Ale	Dry	11 g	Mangrove Jack's

## Extras

Recipe has been printed via **BREWNES.com** - a complex online solution for homebrewers to track brewing process easily.

Type	Name	Amount	Use for	Time
Other	Laktoza	250 g	Boil	5 min
Spice	Kawa Yellow Bourbon	250 g	Secondary	4 day(s)
Spice	Prażone ziarno kakaowca	250 g	Secondary	4 day(s)