

# Coffee OSTOUT

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- Gravity **13.3 BLG**
- ABV **5.5 %**
- IBU **35**
- SRM **22.4**
- 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 **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.3 liter(s)**

## Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **12.9 liter(s)**
- Total mash volume **17.2 liter(s)**

## Steps

- Temp **55 C**, Time **15 min**
- Temp **66 C**, Time **20 min**
- Temp **74 C**, Time **25 min**
- Temp **78 C**, Time **1 min**

## Mash step by step

- Heat up **12.9 liter(s)** of strike water to **60.8C**
- Add grains
- Keep mash **15 min** at **55C**
- Keep mash **20 min** at **66C**
- Keep mash **25 min** at **74C**
- Keep mash **1 min** at **78C**
- Sparge using **16.7 liter(s)** of **76C** water or to achieve **25.3 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pale Ale	2 kg (40.8%)	79 %	6
Grain	Strzegom Monachijski typ I	2 kg (40.8%)	79 %	16
Adjunct	Płatki owsiane	0.6 kg (12.2%)	85 %	3
Grain	Strzegom Czekoladowy ciemny	0.15 kg (3.1%)	68 %	1200
Grain	Jęczmień palony	0.15 kg (3.1%)	55 %	985

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Fuggles	50 g	60 min	4.5 %
Boil	East Kent Goldings	25 g	20 min	5.1 %
Boil	East Kent Goldings	25 g	5 min	5.1 %

## Yeasts

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

## Extras

Type	Name	Amount	Use for	Time
Other	Kawa	150 g	Boil	1 min