

# Oatmeal Vanilla/Coconut Dry Stout

- Gravity **13.3 BLG**
- ABV **5.5 %**
- IBU **20**
- SRM **27.7**
- Style **Dry Stout**

## Batch size

- Expected quantity of finished beer **24 liter(s)**
- Trub loss **5 %**
- Size with trub loss **25.2 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **30.4 liter(s)**

## Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **21.5 liter(s)**
- Total mash volume **27.7 liter(s)**

## Steps

- Temp **68 C**, Time **75 min**
- Temp **76 C**, Time **1 min**

## Mash step by step

- Heat up **21.5 liter(s)** of strike water to **74.9C**
- Add grains
- Keep mash **75 min** at **68C**
- Keep mash **1 min** at **76C**
- Sparge using **15.1 liter(s)** of **76C** water or to achieve **30.4 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Malteurop Ale	3.4 kg (55.3%)	80 %	5
Grain	Oats, Flaked	0.4 kg (6.5%)	80 %	2
Grain	Strzegom Monachijski typ II	1 kg (16.3%)	79 %	22
Grain	Strzegom Czekoladowy ciemny	0.2 kg (3.3%)	68 %	1200
Grain	Carafa II	0.1 kg (1.6%)	70 %	812
Grain	Carafa III	0.1 kg (1.6%)	70 %	1034
Grain	Jęczmień palony	0.15 kg (2.4%)	1 %	985
Do filtracji po cold brew.				
Grain	Rye, Flaked	0.4 kg (6.5%)	78.3 %	4
Grain	Płatki pszeniczne	0.4 kg (6.5%)	85 %	3

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Iunga	20 g	60 min	11 %

## Yeasts

Name	Type	Form	Amount	Laboratory
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Safale S-04	Ale	Slant	50 ml	Safale
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### Extras

Type	Name	Amount	Use for	Time
Flavor	Naturalny aromat wanii	20 g	Secondary	1 day(s)
Pół warki				
Flavor	Naturalny aromat kokosa	20 g	Secondary	1 day(s)
Pół warki				