

# Toasted Oatmeal Coffee Stout

- Gravity **14.7 BLG**
- ABV **6.1 %**
- IBU **43**
- SRM **40.6**
- Style **Oatmeal Stout**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **22 liter(s)**
- Boil time **60 min**
- Evaporation rate **15 %/h**
- Boil size **26 liter(s)**

## Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **17 liter(s)**
- Total mash volume **22.6 liter(s)**

## Steps

- Temp **67 C**, Time **65 min**
- Temp **78 C**, Time **1 min**

## Mash step by step

- Heat up **17 liter(s)** of strike water to **74.8C**
- Add grains
- Keep mash **65 min** at **67C**
- Keep mash **1 min** at **78C**
- Sparge using **14.7 liter(s)** of **76C** water or to achieve **26 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	3.5 kg (61.9%)	80 %	5
Grain	Płatki owsiane	1 kg (17.7%)	85 %	3
Grain	Jęczmień palony	0.45 kg (8%)	55 %	985
Grain	Strzegom Czekoladowy ciemny	0.3 kg (5.3%)	68 %	1200
Grain	Caramunich® typ I	0.2 kg (3.5%)	73 %	80
Grain	Fawcett - Dark Crystal	0.2 kg (3.5%)	71 %	220

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	50 g	60 min	7.4 %
Boil	Styrian Golding	20 g	20 min	3.6 %

## Yeasts

Name	Type	Form	Amount	Laboratory
WLP004 - Irish Ale Yeast	Ale	Slant	120 ml	White Labs

## Extras

Type	Name	Amount	Use for	Time
Fining	Whirfloc	0.5 g	Boil	10 min
Flavor	Kawa ziarna	60 g	Secondary	1 day(s)

## Notes

- Płatki owsiane prażone w piekarniku.  
Kawa rozkruszona, Mocha Java Blend włożona w skarpecie do chmielu. - zamieniona na Brazil Yellow Bourbon  
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