

Coffe oatmeal sweet stout

- Gravity **13.8 BLG**
- ABV **5.7 %**
- IBU **30**
- SRM **36.3**
- Style **Sweet Stout**

Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **5 %**
- Size with trub loss **26.3 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **31.7 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **18.5 liter(s)**
- Total mash volume **24.6 liter(s)**

Fermentables

Type	Name	Amount	Yield	EBC
Adjunct	Pszenica niesłodowana	1 kg (14%)	75 %	3
Grain	Płatki pszeniczne	0.5 kg (7%)	60 %	3
Grain	Płatki owsiane	0.5 kg (7%)	60 %	3
Grain	Słód ciemny kawowy	0.5 kg (7%)	75 %	500
Grain	Pale Malt (2 Row) UK	3.7 kg (51.7%)	78 %	6
Grain	Strzegom Czekoladowy ciemny	0.35 kg (4.9%)	68 %	1200
Grain	Strzegom Karmel 150	0.4 kg (5.6%)	75 %	150
Grain	Jęczmień palony	0.2 kg (2.8%)	55 %	985

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Hallertau Mittelfruh	50 g	60 min	3 %
Boil	Northdown	25 g	60 min	8.2 %

Yeasts

Name	Type	Form	Amount	Laboratory
FM13 Irlandzkie Ciemności	Ale	Liquid	30 ml	Fermentum Mobile