

# Coffe Oatmeall Milk Stout

- Gravity **13.3 BLG**
- ABV **5.5 %**
- IBU **31**
- SRM **29.8**
- Style **Oatmeal 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 **20.1 liter(s)**
- Total mash volume **26.8 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pilzneński	3 kg (44.7%)	80 %	4
Grain	Strzegom Monachijski typ I	1 kg (14.9%)	79 %	16
Grain	Pszeniczny	1 kg (14.9%)	85 %	4
Grain	Płatki owsiane	1 kg (14.9%)	85 %	3
Grain	Jęczmień palony	0.34 kg (5.1%)	55 %	985
Grain	Strzegom Czekoladowy ciemny	0.246 kg (3.7%)	68 %	1200
Grain	Strzegom Czekoladowy jasny	0.12 kg (1.8%)	68 %	400

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Citra	10 g	60 min	12 %
Boil	Magnum	10 g	60 min	13 %
Boil	Magnum	10 g	40 min	13 %

## Yeasts

Name	Type	Form	Amount	Laboratory
us05	Ale	Slant	200 ml	---

## Extras

Type	Name	Amount	Use for	Time
Flavor	kawa	180 g	Bottling	---
Flavor	Laktoza	500 g	Bottling	---