

# Coffee Chocolate Oatmeal Stout

- Gravity **18.7 BLG**
- ABV ---
- IBU **39**
- SRM **55.8**
- Style **Oatmeal Stout**

## Batch size

- Expected quantity of finished beer **18 liter(s)**
- Trub loss **5 %**
- Size with trub loss **18.9 liter(s)**
- Boil time **70 min**
- Evaporation rate **10 %/h**
- Boil size **23.1 liter(s)**

## Mash information

- Mash efficiency **74 %**
- Liquor-to-grist ratio **2.75 liter(s) / kg**
- Mash size **15 liter(s)**
- Total mash volume **20.4 liter(s)**

## Steps

- Temp **64 C**, Time **50 min**
- Temp **69 C**, Time **20 min**
- Temp **78 C**, Time **5 min**

## Mash step by step

- Heat up **15 liter(s)** of strike water to **72C**
- Add grains
- Keep mash **50 min** at **64C**
- Keep mash **20 min** at **69C**
- Keep mash **5 min** at **78C**
- Sparge using **13.6 liter(s)** of **76C** water or to achieve **23.1 liter(s)** of wort

## Fermentables

| Type  | Name                        | Amount          | Yield  | EBC  |
|-------|-----------------------------|-----------------|--------|------|
| Grain | Strzegom Pale Ale           | 3 kg (48.8%)    | 79 %   | 6    |
| Grain | Strzegom Pilzneński         | 0.95 kg (15.4%) | 80 %   | 4    |
| Grain | Strzegom Czekoladowy jasny  | 0.3 kg (4.9%)   | 68 %   | 400  |
| Grain | Strzegom Czekoladowy ciemny | 0.2 kg (3.3%)   | 68 %   | 1200 |
| Grain | Weyermann - Carapils        | 0.15 kg (2.4%)  | 78 %   | 4    |
| Grain | Strzegom Karmel 600         | 0.25 kg (4.1%)  | 68 %   | 601  |
| Grain | Jęczmień palony             | 0.2 kg (3.3%)   | 55 %   | 985  |
| Grain | Oats, Flaked                | 0.4 kg (6.5%)   | 80 %   | 2    |
| Sugar | Milk Sugar (Lactose)        | 0.5 kg (8.1%)   | 76.1 % | 0    |
| Sugar | Sugar, Table (Sucrose)      | 0.2 kg (3.3%)   | 100 %  | 2    |

## Hops

| Use for | Name    | Amount | Time   | Alpha acid |
|---------|---------|--------|--------|------------|
| Boil    | Marynka | 40 g   | 40 min | 10 %       |

|      |         |      |       |      |
|------|---------|------|-------|------|
| Boil | Marynka | 10 g | 5 min | 10 % |
|------|---------|------|-------|------|

### Yeasts

| Name         | Type | Form  | Amount | Laboratory |
|--------------|------|-------|--------|------------|
| Safale US-05 | Ale  | Slant | 150 ml | Fermentis  |

### Extras

| Type   | Name | Amount | Use for   | Time     |
|--------|------|--------|-----------|----------|
| Flavor | Kawa | 100 g  | Secondary | 3 day(s) |