

# 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 %
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### 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)