

Coffee Oatmeal Milk Stout

- Gravity **15.9 BLG**
- ABV ---
- IBU **35**
- SRM **52.2**
- Style **Oatmeal Stout**

Batch size

- Expected quantity of finished beer **13 liter(s)**
- Trub loss **5 %**
- Size with trub loss **13.7 liter(s)**
- Boil time **60 min**
- Evaporation rate **4 %/h**
- Boil size **14.8 liter(s)**

Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **2.8 liter(s) / kg**
- Mash size **10.4 liter(s)**
- Total mash volume **14.1 liter(s)**

Steps

- Temp **68.9 C**, Time **60 min**
- Temp **75 C**, Time **10 min**

Mash step by step

- Heat up **10.4 liter(s)** of strike water to **77.6C**
- Add grains
- Keep mash **60 min** at **68.9C**
- Keep mash **10 min** at **75C**
- Sparge using **8.1 liter(s)** of **76C** water or to achieve **14.8 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|-----------------------------|----------------|-------|------|
| Grain | Strzegom Pale Ale | 1.5 kg (40.5%) | 79 % | 6 |
| Grain | Strzegom Pilzneński | 1 kg (27%) | 80 % | 4 |
| Grain | Simpsons - Coffee Malt | 0.5 kg (13.5%) | 74 % | 296 |
| Grain | Jęczmień palony | 0.1 kg (2.7%) | 55 % | 985 |
| Grain | Strzegom pszenica prażona | 0.1 kg (2.7%) | 70 % | 1000 |
| Grain | Strzegom Czekoladowy ciemny | 0.1 kg (2.7%) | 68 % | 1200 |
| Grain | Oats, Flaked | 0.4 kg (10.8%) | 80 % | 2 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|---------|--------|--------|------------|
| Boil | Pilgrim | 10 g | 60 min | 10.1 % |
| Boil | Pilgrim | 10 g | 30 min | 10.1 % |
| Boil | Pilgrim | 10 g | 10 min | 10.1 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|-------------|------|--------|---------|------------|
| Safale S-04 | Ale | Liquid | 1000 ml | Safale |

Extras

| Type | Name | Amount | Use for | Time |
|--------|---------|--------|-----------|----------|
| Flavor | Kawa | 150 g | Boil | 5 min |
| Flavor | Laktoza | 500 g | Secondary | 7 day(s) |