

Coffee Oatmeal Stout

- Gravity **15.4 BLG**
- ABV **6.5 %**
- IBU **31**
- SRM **36.2**
- Style **Oatmeal Stout**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **22 liter(s)**
- Boil time **80 min**
- Evaporation rate **10 %/h**
- Boil size **27.2 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **21.6 liter(s)**
- Total mash volume **28.8 liter(s)**

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pilzneński	5.5 kg (76.4%)	70 %	4
Grain	Płatki owsiane	1 kg (13.9%)	85 %	3
Grain	Weyermann - Carafa III	0.3 kg (4.2%)	75 %	1024
Grain	Strzegom Czekoladowy ciemny	0.3 kg (4.2%)	68 %	1200
Grain	Jęczmień palony	0.1 kg (1.4%)	55 %	985

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	25 g	60 min	10 %
Boil	Adha 484	10 g	30 min	10.6 %

Yeasts

Name	Type	Form	Amount	Laboratory
Safale S-04	Ale	Dry	11 g	Safale

Extras

Type	Name	Amount	Use for	Time
Flavor	Kawa Espresso	100 g	Secondary	3 day(s)
Flavor	Kawa Cold Brew	100 g	Secondary	2 day(s)
Flavor	Kawa ziarna	50 g	Secondary	2 day(s)