

Coffee oatmeal stout

- Gravity **14.3 BLG**
- ABV ---
- IBU **32**
- SRM **39.5**
- Style **Oatmeal Stout**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **24.9 liter(s)**

Mash information

- Mash efficiency **72.5 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **16.5 liter(s)**
- Total mash volume **22 liter(s)**

Steps

- Temp **67 C**, Time **60 min**
- Temp **75 C**, Time **1 min**

Mash step by step

- Heat up **16.5 liter(s)** of strike water to **74.8C**
- Add grains
- Keep mash **60 min** at **67C**
- Keep mash **1 min** at **75C**
- Sparge using **13.9 liter(s)** of **76C** water or to achieve **24.9 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|-----------------------------|----------------|-------|------|
| Grain | Viking Pale Ale malt | 3 kg (54.5%) | 80 % | 5 |
| Grain | Pszeniczny | 0.6 kg (10.9%) | 85 % | 4 |
| Grain | Strzegom Karmel 150 | 0.45 kg (8.2%) | 75 % | 150 |
| Grain | Strzegom Czekoladowy ciemny | 0.25 kg (4.5%) | 68 % | 1200 |
| Grain | Weyermann - Carafa III | 0.15 kg (2.7%) | 70 % | 1024 |
| Grain | Płatki owsiane | 0.8 kg (14.5%) | 85 % | 3 |
| Grain | Jęczmień palony | 0.25 kg (4.5%) | 55 % | 985 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|-------------------|--------|--------|------------|
| Boil | Oktawia | 30 g | 60 min | 7.1 % |
| Boil | Lublin (Lubelski) | 10 g | 60 min | 4 % |
| Boil | Lublin (Lubelski) | 20 g | 10 min | 4 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|-------------|------|------|--------|------------|
| Safale S-04 | Ale | Dry | 11.5 g | Safale |

Extras

| Type | Name | Amount | Use for | Time |
|--------|---------------------------------|--------|----------|-------|
| Flavor | Kawa (Połowa warki, cold brew) | 150 g | Bottling | 1 min |