

## COFFEE STOUT #4

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- Gravity **15.7 BLG**
- ABV **6.6 %**
- IBU **29**
- SRM **60.6**
- Style **Oatmeal Stout**

### Batch size

- Expected quantity of finished beer **12 liter(s)**
- Trub loss **5 %**
- Size with trub loss **13.2 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **15.8 liter(s)**

### Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **5.4 liter(s)**
- Total mash volume **7.2 liter(s)**

### Steps

- Temp **70 C**, Time **60 min**

### Mash step by step

- Heat up **5.4 liter(s)** of strike water to **78.3C**
- Add grains
- Keep mash **60 min** at **70C**
- Sparge using **12.2 liter(s)** of **76C** water or to achieve **15.8 liter(s)** of wort

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Płatki owsiane	0.5 kg (15.2%)	85 %	3
Grain	kawowy	0.3 kg (9.1%)	50 %	250
Grain	Strzegom Pale Ale	1 kg (30.3%)	79 %	6
Liquid Extract	ekstrakt słodowy ciemny Bruntal	1.5 kg (45.5%)	90 %	621

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Bullion	40 g	30 min	5 %
Aroma (end of boil)	Equinox	20 g	1 min	13.1 %
Aroma (end of boil)	Bullion	30 g	3 min	5 %

### Extras

Type	Name	Amount	Use for	Time
Flavor	Kawa	100 g	Boil	5 min