

# OATMEAL TOUT WITH COFFE AND TONKA

- Gravity **18 BLG**
- ABV **7.7 %**
- IBU **18**
- SRM **39**
- Style **Oatmeal Stout**

## Batch size

- Expected quantity of finished beer **50 liter(s)**
- Trub loss **5 %**
- Size with trub loss **52.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **63.3 liter(s)**

## Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **5 liter(s) / kg**
- Mash size **60 liter(s)**
- Total mash volume **72 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	5 kg (31.3%)	80 %	5
Grain	Żytni	2 kg (12.5%)	85 %	8
Grain	Płatki owsiane	2.5 kg (15.6%)	85 %	3
Grain	Czekoladowy	1 kg (6.3%)	60 %	1200
Grain	Strzegom Karmel 150	0.5 kg (3.1%)	75 %	150
Grain	Strzegom Karmel 600	0.5 kg (3.1%)	68 %	601
Sugar	Milk Sugar (Lactose)	2 kg (12.5%)	76.1 %	0
Grain	Jęczmień palony	0.5 kg (3.1%)	55 %	1000
Dry Extract	WES ekstrakt słodowy jasny	0.7 kg (4.4%)	80 %	---
Sugar	agawa syrop	0.3 kg (1.9%)	80 %	---
Sugar	Candi Sugar, Clear	1 kg (6.3%)	78.3 %	2

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	50 g	60 min	10 %

## Yeasts

Name	Type	Form	Amount	Laboratory
us 05	Ale	Slant	2000 ml	fermentum mobile

## Extras

Type	Name	Amount	Use for	Time
Spice	płatki kokosowe prażone na cicha	1000 g	Secondary	7 day(s)
Spice	tonka na cicha	20 g	Secondary	7 day(s)

Spice	kawa prazona na cicha	1000 g	Secondary	7 day(s)
-------	-----------------------	--------	-----------	----------