

# Oatmeal Vanilla/Coconut Dry Stout

- Gravity **13.3 BLG**
- ABV **5.5 %**
- IBU **20**
- SRM **27.7**
- Style **Dry Stout**

## Batch size

- Expected quantity of finished beer **24 liter(s)**
- Trub loss **5 %**
- Size with trub loss **25.2 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **30.4 liter(s)**

## Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **21.5 liter(s)**
- Total mash volume **27.7 liter(s)**

## Steps

- Temp **68 C**, Time **75 min**
- Temp **76 C**, Time **1 min**

## Mash step by step

- Heat up **21.5 liter(s)** of strike water to **74.9C**
- Add grains
- Keep mash **75 min** at **68C**
- Keep mash **1 min** at **76C**
- Sparge using **15.1 liter(s)** of **76C** water or to achieve **30.4 liter(s)** of wort

## Fermentables

| Type                       | Name                        | Amount         | Yield  | EBC  |
|----------------------------|-----------------------------|----------------|--------|------|
| Grain                      | Malteurop Ale               | 3.4 kg (55.3%) | 80 %   | 5    |
| Grain                      | Oats, Flaked                | 0.4 kg (6.5%)  | 80 %   | 2    |
| Grain                      | Strzegom Monachijski typ II | 1 kg (16.3%)   | 79 %   | 22   |
| Grain                      | Strzegom Czekoladowy ciemny | 0.2 kg (3.3%)  | 68 %   | 1200 |
| Grain                      | Carafa II                   | 0.1 kg (1.6%)  | 70 %   | 812  |
| Grain                      | Carafa III                  | 0.1 kg (1.6%)  | 70 %   | 1034 |
| Grain                      | Jęczmień palony             | 0.15 kg (2.4%) | 1 %    | 985  |
| Do filtracji po cold brew. |                             |                |        |      |
| Grain                      | Rye, Flaked                 | 0.4 kg (6.5%)  | 78.3 % | 4    |
| Grain                      | Płatki pszeniczne           | 0.4 kg (6.5%)  | 85 %   | 3    |

## Hops

| Use for | Name  | Amount | Time   | Alpha acid |
|---------|-------|--------|--------|------------|
| Boil    | Iunga | 20 g   | 60 min | 11 %       |

## Yeasts

| Name | Type | Form | Amount | Laboratory |
|------|------|------|--------|------------|
|------|------|------|--------|------------|

|             |     |       |       |        |
|-------------|-----|-------|-------|--------|
| Safale S-04 | Ale | Slant | 50 ml | Safale |
|-------------|-----|-------|-------|--------|

### Extras

| Type      | Name                    | Amount | Use for   | Time     |
|-----------|-------------------------|--------|-----------|----------|
| Flavor    | Naturalny aromat wanii  | 20 g   | Secondary | 1 day(s) |
| Pół warki |                         |        |           |          |
| Flavor    | Naturalny aromat kokosa | 20 g   | Secondary | 1 day(s) |
| Pół warki |                         |        |           |          |