

## P.3 - Oatmeal coffee Stout

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- Gravity **15.9 BLG**
- ABV **6.7 %**
- IBU **36**
- SRM **42.8**
- 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 **80 min**
- Evaporation rate **10 %/h**
- Boil size **26.1 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **19.1 liter(s)**
- Total mash volume **25.5 liter(s)**

### Steps

- Temp **66 C**, Time **60 min**
- Temp **78 C**, Time **1 min**

### Mash step by step

- Heat up **19.1 liter(s)** of strike water to **73.7C**
- Add grains
- Keep mash **60 min** at **66C**
- Keep mash **1 min** at **78C**
- Sparge using **13.4 liter(s)** of **76C** water or to achieve **26.1 liter(s)** of wort

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Weyermann - Pale Ale Malt	3.64 kg (57.1%)	85 %	7
Grain	Weyermann pszeniczny jasny	0.91 kg (14.3%)	80 %	6
Grain	Płatki owsiane	0.73 kg (11.5%)	85 %	3
Grain	Strzegom Karmel 600	0.55 kg (8.6%)	68 %	601
Grain	Strzegom Czekoladowy ciemny	0.36 kg (5.7%)	68 %	1200
Grain	Jęczmień palony	0.18 kg (2.8%)	55 %	985

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	27.27 g	60 min	10 %
Boil	Marynka	27.27 g	10 min	10 %

### Yeasts

Name	Type	Form	Amount	Laboratory
Safale S-04	Ale	Dry	10.45 g	Safale

### Extras

Recipe has been printed via **BREWNESS.com** - a complex online solution for homebrewers to track brewing process easily.

Type	Name	Amount	Use for	Time
Flavor	Kawa arabika peruwiańska	136.36 g	Boil	1 min

## Notes

- Ciemne słody dodane przy 76 stopniach, przed mashout.  
*Sep 14, 2019, 1:19 PM*