

# Rye Oatmeal Coffee Milk Stout

- Gravity **17.1 BLG**
- ABV **7.3 %**
- IBU **32**
- SRM **36.9**
- Style **Sweet Stout**

## Batch size

- Expected quantity of finished beer **21 liter(s)**
- Trub loss **5 %**
- Size with trub loss **22.1 liter(s)**
- Boil time **90 min**
- Evaporation rate **6 %/h**
- Boil size **27.5 liter(s)**

## Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **22.8 liter(s)**
- Total mash volume **30.4 liter(s)**

## Steps

- Temp **72 C**, Time **60 min**
- Temp **78 C**, Time **10 min**

## Mash step by step

- Heat up **22.8 liter(s)** of strike water to **80.7C**
- Add grains
- Keep mash **60 min** at **72C**
- Keep mash **10 min** at **78C**
- Sparge using **12.3 liter(s)** of **76C** water or to achieve **27.5 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	3 kg (36.6%)	80 %	5
Grain	Oats, Malted	1 kg (12.2%)	80 %	2
Grain	Rye, Flaked	0.9 kg (11%)	78.3 %	4
Grain	Oats, Flaked	0.8 kg (9.8%)	80 %	2
Sugar	Milk Sugar (Lactose)	0.6 kg (7.3%)	76.1 %	0
Grain	Rye Malt	0.5 kg (6.1%)	63 %	10
Grain	Colorado Honig Malt	0.5 kg (6.1%)	80 %	7
Grain	Brown Malt (British Chocolate)	0.3 kg (3.7%)	70 %	200
Grain	Carafa II	0.3 kg (3.7%)	55 %	1150
Grain	Weyermann - Dehusked Carafa III	0.3 kg (3.7%)	55 %	1400

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Iunga	35 g	60 min	11 %

## Yeasts

Name	Type	Form	Amount	Laboratory
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US-05	Ale	Slant	200 ml	Safale
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### Extras

Type	Name	Amount	Use for	Time
Spice	Kawa	200 g	Secondary	5 day(s)
Water Agent	NaCl	3 g	Mash	60 min
Water Agent	CaCl <sub>2</sub>	4 g	Mash	60 min
Fining	Whirlfloc	2.5 g	Boil	10 min
Water Agent	Kwas Mlekowy	15 g	Mash	60 min