

# Rye Oatmeal Coffee Milk Stout

- Gravity **16.4 BLG**
- ABV ---
- IBU **35**
- SRM **36**
- 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 **60 min**
- Evaporation rate **10 %/h**
- Boil size **26.5 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **18.9 liter(s)**
- Total mash volume **25.2 liter(s)**

## Steps

- Temp **64 C**, Time **60 min**
- Temp **78 C**, Time **5 min**

## Mash step by step

- Heat up **18.9 liter(s)** of strike water to **71.3C**
- Add grains
- Keep mash **60 min** at **64C**
- Keep mash **5 min** at **78C**
- Sparge using **13.9 liter(s)** of **76C** water or to achieve **26.5 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	4 kg (61.1%)	80 %	5
Grain	Strzegom Karmel 150	0.3 kg (4.6%)	75 %	150
Sugar	Milk Sugar (Lactose)	0.25 kg (3.8%)	76.1 %	0
Grain	Weyermann - Carafa II	0.3 kg (4.6%)	70 %	1150
Grain	Oats, Malted	0.5 kg (7.6%)	80 %	2
Grain	Rye Malt	0.5 kg (7.6%)	63 %	10
Grain	Simpsons - Coffee Malt	0.1 kg (1.5%)	74 %	296
Grain	Carahell	0.2 kg (3.1%)	77 %	26
Grain	Oats, Flaked	0.4 kg (6.1%)	80 %	2

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Pacific Gem	25 g	60 min	14.2 %

## Yeasts

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

## Extras

Type	Name	Amount	Use for	Time
Spice	Kawa	100 g	Secondary	5 day(s)