

Toasted Oatmeal Coffee Stout

- Gravity **14.7 BLG**
- ABV **6.1 %**
- IBU **43**
- SRM **40.6**
- Style **Oatmeal Stout**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **22 liter(s)**
- Boil time **60 min**
- Evaporation rate **15 %/h**
- Boil size **26 liter(s)**

Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **17 liter(s)**
- Total mash volume **22.6 liter(s)**

Steps

- Temp **67 C**, Time **65 min**
- Temp **78 C**, Time **1 min**

Mash step by step

- Heat up **17 liter(s)** of strike water to **74.8C**
- Add grains
- Keep mash **65 min** at **67C**
- Keep mash **1 min** at **78C**
- Sparge using **14.7 liter(s)** of **76C** water or to achieve **26 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|-----------------------------|----------------|-------|------|
| Grain | Viking Pale Ale malt | 3.5 kg (61.9%) | 80 % | 5 |
| Grain | Płatki owsiane | 1 kg (17.7%) | 85 % | 3 |
| Grain | Jęczmień palony | 0.45 kg (8%) | 55 % | 985 |
| Grain | Strzegom Czekoladowy ciemny | 0.3 kg (5.3%) | 68 % | 1200 |
| Grain | Caramunich® typ I | 0.2 kg (3.5%) | 73 % | 80 |
| Grain | Fawcett - Dark Crystal | 0.2 kg (3.5%) | 71 % | 220 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|-----------------|--------|--------|------------|
| Boil | Marynka | 50 g | 60 min | 7.4 % |
| Boil | Styrian Golding | 20 g | 20 min | 3.6 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|--------------------------|------|-------|--------|------------|
| WLP004 - Irish Ale Yeast | Ale | Slant | 120 ml | White Labs |

Extras

| Type | Name | Amount | Use for | Time |
|--------|-------------|--------|-----------|----------|
| Fining | Whirfloc | 0.5 g | Boil | 10 min |
| Flavor | Kawa ziarna | 60 g | Secondary | 1 day(s) |

Notes

- Płatki owsiane prażone w piekarniku.
Kawa rozkruszona, Mocha Java Blend włożona w skarpecie do chmielu. - zamieniona na Brazil Yellow Bourbon
Mar 17, 2019, 9:16 PM