Coffee stout

- Gravity **20.7 BLG**
- ABV **9.2 %**
- IBU **26**
- SRM **41.7**
- Style **Oatmeal Stout**

Batch size

- Expected quantity of finished beer **10 liter(s)**
- Trub loss **10 %**
- Size with trub loss **11 liter(s)**
- Boil time **90 min**
- Evaporation rate **15 %/h**
- Boil size **14.7 liter(s)**

Mash information

- Mash efficiency **65 %**
- Liquor-to-grist ratio **2.6 liter(s) / kg**
- Mash size **13.8 liter(s)**
- Total mash volume **19.1 liter(s)**

Steps

- Temp **68 C**, Time **30 min**
- Temp **72 C**, Time **30 min**

Mash step by step

- Heat up **13.8 liter(s)** of strike water to **77.2C**
- Add grains
- Keep mash **30 min** at **68C**
- Keep mash **30 min** at **72C**
- Sparge using **6.2 liter(s)** of **76C** water or to achieve **14.7 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pilzneński	3 kg *(56.6%)*	80 %	4
Grain	Strzegom Monachijski typ II	0.7 kg *(13.2%)*	79 %	22
Grain	Strzegom Wiedeński	0.4 kg *(7.5%)*	79 %	10
Grain	Słód Caramunich Typ II Weyermann	0.2 kg *(3.8%)*	73 %	120
Grain	Special B Malt	0.1 kg *(1.9%)*	65.2 %	315
Grain	Fawcett - Pszeniczny Czekoladowy	0.2 kg *(3.8%)*	73 %	1001
Grain	Jęczmień palony	0.2 kg *(3.8%)*	55 %	985
Grain	płatki owsiane	0.5 kg *(9.4%)*	70 %	3

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Iunga	20 g	60 min	8.5 %