Outmeal coffe milk stout

- Gravity **23.6 BLG**
- ABV **10.8 %**
- IBU **35**
- SRM **41**
- Style **Russian Imperial Stout**

Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **5 %**
- Size with trub loss **26.3 liter(s)**
- Boil time **80 min**
- Evaporation rate **10 %/h**
- Boil size **32.6 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **36.9 liter(s)**
- Total mash volume **49.2 liter(s)**

Steps

- Temp **64 C**, Time **45 min**
- Temp **68 C**, Time **20 min**
- Temp **72 C**, Time **10 min**
- Temp **78 C**, Time **5 min**

Mash step by step

- Heat up **36.9 liter(s)** of strike water to **71.3C**
- Add grains
- Keep mash **45 min** at **64C**
- Keep mash **20 min** at **68C**
- Keep mash **10 min** at **72C**
- Keep mash **5 min** at **78C**
- Sparge using **8 liter(s)** of **76C** water or to achieve **32.6 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	10 kg *(81.3%)*	80 %	5
Grain	Fawcett - Pale Chocolate	0.2 kg *(1.6%)*	71 %	600
Grain	Carafa III	0.2 kg *(1.6%)*	70 %	1034
Grain	Jęczmień palony	0.2 kg *(1.6%)*	55 %	985
Grain	Płatki owsiane	1 kg *(8.1%)*	85 %	3
Grain	Strzegom Barwiący	0.2 kg *(1.6%)*	68 %	1300
Grain	Strzegom Karmel 600	0.5 kg *(4.1%)*	68 %	601

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	60 g	70 min	10 %

Yeasts

Name	Type	Form	Amount	Laboratory
Safale S-04	Ale	Dry	10 g	Safale

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

Extras

Type	Name	Amount	Use for	Time
Spice	ziarna kawy	50 g	Secondary	5 day(s)