

## #17 Irish Coffee Stout

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- Gravity **14.3 BLG**
- ABV **5.9 %**
- IBU **24**
- SRM **27.4**
- Style **Oatmeal Stout**

### Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **90 min**
- Evaporation rate **10 %/h**
- Boil size **26.4 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **17.4 liter(s)**
- Total mash volume **23.2 liter(s)**

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	4 kg (69%)	80 %	5
Grain	Carahell	0.5 kg (8.6%)	77 %	26
Grain	Jęczmień palony	0.2 kg (3.4%)	55 %	985
Grain	Strzegom Czekoladowy ciemny	0.3 kg (5.2%)	68 %	900
Grain	Płatki owsiane	0.8 kg (13.8%)	85 %	3

### Hops

Use for	Name	Amount	Time	Alpha acid
First Wort	Marynka	20 g	90 min	10 %