

# Coffee stout

- Gravity **17.1 BLG**
- ABV **7.3 %**
- IBU **36**
- SRM **40.2**
- 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 **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.3 liter(s)**

## Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **22.8 liter(s)**
- Total mash volume **29.3 liter(s)**

## Steps

- Temp **68 C**, Time **90 min**

## Mash step by step

- Heat up **22.8 liter(s)** of strike water to **74.8C**
- Add grains
- Keep mash **90 min** at **68C**
- Sparge using **9 liter(s)** of **76C** water or to achieve **25.3 liter(s)** of wort

## Fermentables

| Type  | Name                 | Amount         | Yield | EBC  |
|-------|----------------------|----------------|-------|------|
| Grain | Viking Pale Ale malt | 3.5 kg (53.8%) | 80 %  | 5    |
| Grain | Platki owsiane       | 1 kg (15.4%)   | 85 %  | 3    |
| Grain | Carafa Special III   | 0.5 kg (7.7%)  | 71 %  | 1300 |
| Grain | Caraaroma            | 0.5 kg (7.7%)  | 78 %  | 400  |
| Grain | Monachijski          | 1 kg (15.4%)   | 80 %  | 16   |

## Hops

| Use for | Name  | Amount | Time   | Alpha acid |
|---------|-------|--------|--------|------------|
| Boil    | lunga | 35 g   | 60 min | 11 %       |

## Yeasts

| Name  | Type | Form  | Amount | Laboratory |
|-------|------|-------|--------|------------|
| us-05 | Ale  | Slant | 150 ml | Fermentis  |

## Extras

| Type   | Name               | Amount | Use for   | Time     |
|--------|--------------------|--------|-----------|----------|
| Flavor | Kawa India Monsoon | 100 g  | Secondary | 3 day(s) |