

Coffee stout

- Gravity **20.2 BLG**
- ABV **8.9 %**
- IBU **32**
- SRM **41.5**
- 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 **80 min**
- Evaporation rate **10 %/h**
- Boil size **13.6 liter(s)**

Mash information

- Mash efficiency **65 %**
- Liquor-to-grist ratio **2.6 liter(s) / kg**
- Mash size **13.5 liter(s)**
- Total mash volume **18.7 liter(s)**

Steps

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

Mash step by step

- Heat up **13.5 liter(s)** of strike water to **77.2C**
- Add grains
- Keep mash **30 min** at **68C**
- Keep mash **30 min** at **72C**
- Sparge using **5.3 liter(s)** of **76C** water or to achieve **13.6 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pilzneński	3 kg (57.7%)	80 %	4
Grain	Strzegom Monachijski typ I	1 kg (19.2%)	79 %	16
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 (9.6%)	70 %	3

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	columbus	15 g	60 min	13.6 %