

# Rye cofee vanilla stout

- Gravity **17.1 BLG**
- ABV ---
- IBU **29**
- SRM **40**
- Style **Oatmeal Stout**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss --- %
- Size with trub loss --- **liter(s)**
- Boil time **60 min**
- Evaporation rate --- %/h
- Boil size --- **liter(s)**

## Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio --- **liter(s) / kg**
- Mash size **20 liter(s)**
- Total mash volume **26 liter(s)**

## Steps

- Temp **66 C**, Time **60 min**
- Temp **76 C**, Time **15 min**

## Mash step by step

- Heat up **20 liter(s)** of strike water to **72.9C**
- Add grains
- Keep mash **60 min** at **66C**
- Keep mash **15 min** at **76C**
- Sparge using **-14 liter(s)** of **76C** water

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pale Ale	2.5 kg	80 %	4
Grain	Żytni	2 kg	85 %	9
Grain	Weyermann - Chocolate Rye	0.5 kg	20 %	666
Grain	Weyermann - Carafa III	0.25 kg	70 %	1386
Grain	Caramunich Malt	0.5 kg	71.7 %	148
Grain	Carahell	0.25 kg	70 %	25

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	30 g	60 min	10 %

## Yeasts

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

## Extras

Type	Name	Amount	Use for	Time
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Flavor	kawa	150 g	Boil	1 min
Spice	wanilia	10 g	Bottling	14 min