

Rye Oatmeal Coffee Milk Stout

- Gravity **17.1 BLG**
- ABV **7.3 %**
- IBU **32**
- SRM **36.9**
- Style **Sweet Stout**

Batch size

- Expected quantity of finished beer **21 liter(s)**
- Trub loss **5 %**
- Size with trub loss **22.1 liter(s)**
- Boil time **90 min**
- Evaporation rate **6 %/h**
- Boil size **27.5 liter(s)**

Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **22.8 liter(s)**
- Total mash volume **30.4 liter(s)**

Steps

- Temp **72 C**, Time **60 min**
- Temp **78 C**, Time **10 min**

Mash step by step

- Heat up **22.8 liter(s)** of strike water to **80.7C**
- Add grains
- Keep mash **60 min** at **72C**
- Keep mash **10 min** at **78C**
- Sparge using **12.3 liter(s)** of **76C** water or to achieve **27.5 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|---------------------------------|---------------|--------|------|
| Grain | Viking Pale Ale malt | 3 kg (36.6%) | 80 % | 5 |
| Grain | Oats, Malted | 1 kg (12.2%) | 80 % | 2 |
| Grain | Rye, Flaked | 0.9 kg (11%) | 78.3 % | 4 |
| Grain | Oats, Flaked | 0.8 kg (9.8%) | 80 % | 2 |
| Sugar | Milk Sugar (Lactose) | 0.6 kg (7.3%) | 76.1 % | 0 |
| Grain | Rye Malt | 0.5 kg (6.1%) | 63 % | 10 |
| Grain | Colorado Honig Malt | 0.5 kg (6.1%) | 80 % | 7 |
| Grain | Brown Malt (British Chocolate) | 0.3 kg (3.7%) | 70 % | 200 |
| Grain | Carafa II | 0.3 kg (3.7%) | 55 % | 1150 |
| Grain | Weyermann - Dehusked Carafa III | 0.3 kg (3.7%) | 55 % | 1400 |

Hops

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

Yeasts

| Name | Type | Form | Amount | Laboratory |
|------|------|------|--------|------------|
|------|------|------|--------|------------|

| | | | | |
|-------|-----|-------|--------|--------|
| US-05 | Ale | Slant | 200 ml | Safale |
|-------|-----|-------|--------|--------|

Extras

| Type | Name | Amount | Use for | Time |
|-------------|-------------------|--------|-----------|----------|
| Spice | Kawa | 200 g | Secondary | 5 day(s) |
| Water Agent | NaCl | 3 g | Mash | 60 min |
| Water Agent | CaCl ₂ | 4 g | Mash | 60 min |
| Fining | Whirlfloc | 2.5 g | Boil | 10 min |
| Water Agent | Kwas Mlekowy | 15 g | Mash | 60 min |