

P.10 - Oatmeal coffee stout

- Gravity **15.4 BLG**
- ABV **6.5 %**
- IBU **29**
- SRM **37.3**
- Style **Oatmeal Stout**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **22 liter(s)**
- Boil time **60 min**
- Evaporation rate **11 %/h**
- Boil size **26.9 liter(s)**

Mash information

- Mash efficiency **68 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **21 liter(s)**
- Total mash volume **28 liter(s)**

Steps

- Temp **68 C**, Time **60 min**
- Temp **78 C**, Time **1 min**

Mash step by step

- Heat up **21 liter(s)** of strike water to **76C**
- Add grains
- Keep mash **60 min** at **68C**
- Keep mash **1 min** at **78C**
- Sparge using **12.9 liter(s)** of **76C** water or to achieve **26.9 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Weyermann - Pale Ale Malt	4.5 kg (64.3%)	85 %	7
Grain	Pszeniczny	1 kg (14.3%)	85 %	4
Grain	Płatki owsiane	0.8 kg (11.4%)	85 %	3
Grain	Czekoladowy ciemny	0.5 kg (7.1%)	68 %	1200
Grain	Jęczmień palony	0.2 kg (2.9%)	55 %	985

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Columbus/Tomahawk/Zeus	20 g	60 min	15.5 %

Yeasts

Name	Type	Form	Amount	Laboratory
Safale S-04	Ale	Dry	11.5 g	Safale

Extras

Type	Name	Amount	Use for	Time
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Flavor	Płatki dębowe amerykańskie mocno przypalone, macerowane w czerwonym wytrawnym winie	50 g	Secondary	14 day(s)
Flavor	Kawa Gwatemala zaparzoan metodą cold brew	50 g	Secondary	1 day(s)
Flavor	Kawa Etiopia zaparzona metodą cold brew	150 g	Secondary	1 day(s)