

#05 Coffee stout

- Gravity **13.6 BLG**
- ABV **5.6 %**
- IBU **26**
- SRM **29.3**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **0 %**
- Size with trub loss **20 liter(s)**
- Boil time **0 min**
- Evaporation rate **10 %/h**
- Boil size --- **liter(s)**

Mash information

- Mash efficiency **78 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **16 liter(s)**
- Total mash volume **21.4 liter(s)**

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Malteurop - pilznieński	4 kg (74.8%)	75 %	4
Grain	Malteurop - pszeniczny	0.5 kg (9.3%)	75 %	4
Grain	Weyermann - jęczmień palony	0.1 kg (1.9%)	75 %	1400
Grain	Słodownia Strzegom - czekoladowy 1200	0.25 kg (4.7%)	70 %	1200
Grain	Malteurop - karmelowy Dark	0.5 kg (9.3%)	80 %	150

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	20 g	60 min	9.5 %
Boil	Willamette	25 g	10 min	5 %

Yeasts

Name	Type	Form	Amount	Laboratory
Safale S-05	Ale	Dry	11.5 g	Safale