

#11 Cappuccino Stout (scooby base)

- Gravity **12.4 BLG**
- ABV **5 %**
- IBU **22**
- SRM **23.8**
- Style **Sweet Stout**

Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **5 %**
- Size with trub loss **26.3 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **31.7 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **19 liter(s)**
- Total mash volume **25.3 liter(s)**

Steps

- Temp **67 C**, Time **60 min**
- Temp **78 C**, Time **1 min**

Mash step by step

- Heat up **19 liter(s)** of strike water to **74.8C**
- Add grains
- Keep mash **60 min** at **67C**
- Keep mash **1 min** at **78C**
- Sparge using **19 liter(s)** of **76C** water or to achieve **31.7 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|--------------------------------|----------------|-------|------|
| Grain | Strzegom Pilzneński | 5 kg (79.1%) | 80 % | 4 |
| Grain | Strzegom Pszeniczny | 0.5 kg (7.9%) | 81 % | 6 |
| Grain | Strzegom Karmel 150 | 0.45 kg (7.1%) | 75 % | 150 |
| Grain | Strzegom Czekoladowy ciemny | 0.25 kg (4%) | 68 % | 1200 |
| Grain | Jęczmień palony | 0.125 kg (2%) | 55 % | 985 |

Hops

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

Yeasts

| Name | Type | Form | Amount | Laboratory |
|--------------|------|------|--------|------------|
| Safale US-05 | Ale | Dry | 11.5 g | Fermentis |

Extras

| Type | Name | Amount | Use for | Time |
|------|------|--------|---------|------|
|------|------|--------|---------|------|

| | | | | |
|--------|--------------|-------|----------|-------|
| Flavor | Kawa mielona | 100 g | Boil | 1 min |
| Flavor | Laktoza | 250 g | Bottling | --- |

Notes

- Jęczmień palony na koniec zacierania.
Kawa mielona na koniec gotowania.
Laktoza przed butelkowaniem.

Na bazie receptury scooby'iego z piwo.org.
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