

## #28 Whisky Stout/Coffee Stout

- Gravity **14 BLG**
- ABV **5.8 %**
- IBU **44**
- SRM **59.8**
- Style **Foreign Extra Stout**

### Batch size

- Expected quantity of finished beer **40 liter(s)**
- Trub loss **3 %**
- Size with trub loss **41.2 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **46.2 liter(s)**

### Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **2 liter(s) / kg**
- Mash size **20.7 liter(s)**
- Total mash volume **31.1 liter(s)**

### Fermentables

| Type  | Name                | Amount         | Yield | EBC  |
|-------|---------------------|----------------|-------|------|
| Grain | Pale Ale            | 7 kg (67.6%)   | 80 %  | 4    |
| Grain | Słód wędzony torfem | 0.8 kg (7.7%)  | 74 %  | 7    |
| Grain | Czekoladowy         | 2 kg (19.3%)   | 60 %  | 1066 |
| Grain | Jęczmień palony     | 0.55 kg (5.3%) | 55 %  | 1333 |

### Hops

| Use for             | Name    | Amount | Time   | Alpha acid |
|---------------------|---------|--------|--------|------------|
| Boil                | Marynka | 70 g   | 60 min | 11 %       |
| Aroma (end of boil) | Marynka | 30 g   | 0 min  | 11 %       |

### Yeasts

| Name        | Type | Form | Amount | Laboratory |
|-------------|------|------|--------|------------|
| Safale S-04 | Ale  | Dry  | 20 g   | Safale     |

### Extras

| Type   | Name                       | Amount | Use for   | Time      |
|--------|----------------------------|--------|-----------|-----------|
| Flavor | Płatki dębowe amerykańskie | 30 g   | Secondary | 14 day(s) |
| Flavor | Kawa mielona - napar       | 200 g  | Secondary | 14 day(s) |