

cofee stout

- Gravity **12.4 BLG**
- ABV ---
- IBU **50**
- SRM **37.1**
- Style **Dry Stout**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **70 min**
- Evaporation rate **8 %/h**
- Boil size **24.7 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **2.6 liter(s) / kg**
- Mash size **12.2 liter(s)**
- Total mash volume **16.9 liter(s)**

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|-----------------------------|---------------|-------|-----|
| Grain | Strzegom Pilzneński | 2 kg (42.6%) | 80 % | 4 |
| Grain | Strzegom Monachijski typ II | 2 kg (42.6%) | 79 % | 22 |
| Grain | kawowy | 0.4 kg (8.5%) | 65 % | 250 |
| Grain | Jęczmień palony | 0.3 kg (6.4%) | 55 % | 985 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|---------|--------|--------|------------|
| Boil | Marynka | 40 g | 70 min | 10 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|-------|------|-------|--------|------------|
| us-04 | Ale | Slant | 150 ml | --- |