

coffe dry stout

- Gravity **10.7 BLG**
- ABV **4.3 %**
- IBU **29**
- SRM **29.1**
- Style **Dry Stout**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **8 %**
- Size with trub loss **21.6 liter(s)**
- Boil time **60 min**
- Evaporation rate **15 %/h**
- Boil size **27.1 liter(s)**

Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **14.4 liter(s)**
- Total mash volume **19.2 liter(s)**

Steps

- Temp **65 C**, Time **60 min**
- Temp **72 C**, Time **10 min**
- Temp **78 C**, Time **10 min**

Mash step by step

- Heat up **14.4 liter(s)** of strike water to **72.5C**
- Add grains
- Keep mash **60 min** at **65C**
- Keep mash **10 min** at **72C**
- Keep mash **10 min** at **78C**
- Sparge using **17.5 liter(s)** of **76C** water or to achieve **27.1 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|-----------------------------|---------------|-------|------|
| Grain | Strzegom Pilzneński | 3 kg (62.5%) | 80 % | 4 |
| Grain | Strzegom Monachijski typ I | 1.2 kg (25%) | 79 % | 16 |
| Grain | Jęczmień palony | 0.3 kg (6.3%) | 55 % | 985 |
| Grain | Strzegom Czekoladowy ciemny | 0.2 kg (4.2%) | 68 % | 1200 |
| Grain | Płatki owsiane | 0.1 kg (2.1%) | 60 % | 3 |

Hops

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

Yeasts

| Name | Type | Form | Amount | Laboratory |
|----------------------|------|------|--------|------------|
| Danstar - Nottingham | Ale | Dry | 11 g | Danstar |

Extras

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

| | | | | |
|-------------|----------------|------|------|--------|
| Fining | mech irlandzki | 5 g | Boil | 15 min |
| Water Agent | kreda | 5 g | Mash | 60 min |
| Water Agent | kwask mlekowy | 2 g | Mash | 60 min |
| Spice | kawa | 30 g | Boil | 5 min |