

## Coffe stout 2

- Gravity **13.8 BLG**
- ABV ---
- IBU **46**
- SRM **56.8**

### 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 **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **18.6 liter(s)**
- Total mash volume **24.8 liter(s)**

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pale Ale	4 kg (64.5%)	79 %	6
Grain	Strzegom Monachijski typ II	1 kg (16.1%)	79 %	22
Grain	Strzegom Czekoladowy jasny	0.5 kg (8.1%)	68 %	400
Grain	Strzegom Czekoladowy ciemny	0.5 kg (8.1%)	68 %	1200
Grain	Jęczmień palony	0.1 kg (1.6%)	55 %	985
Grain	Strzegom pszenica prażona	0.1 kg (1.6%)	70 %	1000

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	50 g	60 min	10 %

### Yeasts

Name	Type	Form	Amount	Laboratory
Safale S-04	Ale	Dry	10 g	Safale

### Extras

Type	Name	Amount	Use for	Time
Spice	Kolumbia Arabica	50 g	Boil	10 min