

# Coffe stout

- Gravity **11.7 BLG**
- ABV **4.7 %**
- IBU **53**
- SRM **35.6**
- 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 **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.3 liter(s)**

## Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **13.8 liter(s)**
- Total mash volume **18.4 liter(s)**

## Steps

- Temp **68 C**, Time **60 min**

## Mash step by step

- Heat up **13.8 liter(s)** of strike water to **76C**
- Add grains
- Keep mash **60 min** at **68C**
- Sparge using **16.1 liter(s)** of **76C** water or to achieve **25.3 liter(s)** of wort

## Fermentables

| Type  | Name                      | Amount         | Yield | EBC  |
|-------|---------------------------|----------------|-------|------|
| Grain | Strzegom Pale Ale         | 3 kg (65.2%)   | 79 %  | 6    |
| Grain | Jęczmień palony           | 0.25 kg (5.4%) | 55 %  | 985  |
| Grain | Strzegom Czekoladowy 1200 | 0.35 kg (7.6%) | 68 %  | 1202 |
| Grain | Karmelowy Czerwony        | 1 kg (21.7%)   | 75 %  | 59   |

## Hops

| Use for | Name              | Amount | Time   | Alpha acid |
|---------|-------------------|--------|--------|------------|
| Boil    | Junga             | 40 g   | 60 min | 11 %       |
| Boil    | Savinjski Golding | 33 g   | 5 min  | 3.5 %      |

## Yeasts

| Name        | Type | Form | Amount | Laboratory |
|-------------|------|------|--------|------------|
| Safale S-04 | Ale  | Dry  | 11.5 g | Safale     |

## Extras

| Type  | Name             | Amount | Use for   | Time      |
|-------|------------------|--------|-----------|-----------|
| Spice | Kawa ziarna całe | 40 g   | Secondary | 14 day(s) |