

# Coffee Chocolate stout

- Gravity **18.4 BLG**
- ABV **8 %**
- IBU **30**
- SRM **29.2**

## Batch size

- Expected quantity of finished beer **16 liter(s)**
- Trub loss **5 %**
- Size with trub loss **16.8 liter(s)**
- Boil time **75 min**
- Evaporation rate **5 %/h**
- Boil size **19.5 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **17.5 liter(s)**
- Total mash volume **23.3 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Weyermann - Carafa II	0.12 kg (2%)	70 %	837
Grain	Weyermann - Carafa III	0.2 kg (3.4%)	70 %	1024
Grain	Viking Pale Ale malt	3.7 kg (62.5%)	80 %	5
Grain	Karmelowy Pszeniczny Strzegom	0.8 kg (13.5%)	79 %	130
Grain	Płatki owsiane	0.2 kg (3.4%)	85 %	3
Sugar	Brown Sugar, Dark	0.1 kg (1.7%)	100 %	99
Grain	Strzegom Pilzneński	0.8 kg (13.5%)	80 %	4

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Magnum	20 g	60 min	13.5 %
Aroma (end of boil)	Equinox	10 g	0 min	13.1 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Dry	11.5 g	Fermentis

## Extras

Type	Name	Amount	Use for	Time
Flavor	Ziarna Kakowca w wódce	200 g	Secondary	7 day(s)
Flavor	Kawa	200 g	Bottling	---