

# COFFEE IRISH STOUT 12 BLG #28

- Gravity **12.4 BLG**
- ABV **5 %**
- IBU **40**
- SRM **38.7**
- Style **Dry Stout**

## Batch size

- Expected quantity of finished beer **10 liter(s)**
- Trub loss **5 %**
- Size with trub loss **10.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **12.7 liter(s)**

## Mash information

- Mash efficiency **85 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **7.9 liter(s)**
- Total mash volume **10.1 liter(s)**

## Steps

- Temp **65 C**, Time **60 min**

## Mash step by step

- Heat up **7.9 liter(s)** of strike water to **71.4C**
- Add grains
- Keep mash **60 min** at **65C**
- Sparge using **7.1 liter(s)** of **76C** water or to achieve **12.7 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Bruntal Pale Ale	1.7 kg (75.6%)	80 %	35
Grain	Jęczmień palony	0.2 kg (8.9%)	55 %	985
Grain	Carafa III	0.1 kg (4.4%)	70 %	1034
Grain	Płatki owsiane	0.2 kg (8.9%)	85 %	3
Grain	Strzegom Czekoladowy ciemny	0.05 kg (2.2%)	68 %	1200

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Tradition	20 g	60 min	5.5 %
Boil	Challenger	20 g	25 min	5.1 %

## Yeasts

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

## Extras

Type	Name	Amount	Use for	Time
Spice	Arabica Coffee& Sons Brazylijski Duet	60 g	Secondary	3 day(s)