

# Coffee Smoke

- Gravity **17.5 BLG**
- ABV **7.5 %**
- IBU **36**
- SRM **36.4**
- Style **Foreign Extra 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 **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **21.8 liter(s)**
- Total mash volume **29.1 liter(s)**

## Steps

- Temp **67 C**, Time **80 min**

## Mash step by step

- Heat up **21.8 liter(s)** of strike water to **74.8C**
- Add grains
- Keep mash **80 min** at **67C**
- Sparge using **10.8 liter(s)** of **76C** water or to achieve **25.3 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	3.8 kg (52.2%)	80 %	5
Grain	Casle Malting Whisky Nature	1 kg (13.7%)	85 %	4
Grain	Monachijski	1 kg (13.7%)	80 %	16
Grain	Special B Malt	0.28 kg (3.8%)	65.2 %	315
Grain	Kawowy 500	0.2 kg (2.7%)	62 %	500
Grain	Strzegom Czekoladowy 400	0.1 kg (1.4%)	68 %	400
Grain	Fawcett - Pszeniczny Czekoladowy	0.1 kg (1.4%)	73 %	1001
Grain	Jęczmień palony	0.4 kg (5.5%)	55 %	985
Grain	Płatki owsiane	0.4 kg (5.5%)	85 %	3

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Target	20 g	60 min	10.5 %
Boil	First Gold	40 g	20 min	7.5 %

## Yeasts

Name	Type	Form	Amount	Laboratory
------	------	------	--------	------------

Danstar - Nottingham	Ale	Dry	20 g	Danstar
----------------------	-----	-----	------	---------