

## coffee stout

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- Gravity **16.6 BLG**
- ABV **7 %**
- IBU **30**
- SRM **39.6**
- Style **Foreign Extra Stout**

### Batch size

- Expected quantity of finished beer **24 liter(s)**
- Trub loss **5 %**
- Size with trub loss **25.2 liter(s)**
- Boil time **60 min**
- Evaporation rate **5 %/h**
- Boil size **29 liter(s)**

### Mash information

- Mash efficiency **85 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **21.3 liter(s)**
- Total mash volume **28.4 liter(s)**

### Steps

- Temp **68 C**, Time **30 min**
- Temp **72 C**, Time **60 min**
- Temp **78 C**, Time **10 min**

### Mash step by step

- Heat up **21.3 liter(s)** of strike water to **76C**
- Add grains
- Keep mash **30 min** at **68C**
- Keep mash **60 min** at **72C**
- Keep mash **10 min** at **78C**
- Sparge using **14.8 liter(s)** of **76C** water or to achieve **29 liter(s)** of wort

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	5 kg (70.4%)	81 %	4
Grain	Strzegom Czekoladowy ciemny	0.7 kg (9.9%)	68 %	1200
Grain	Caramel Aromatic Strzegom	1 kg (14.1%)	78 %	180
Grain	Płatki owsiane	0.4 kg (5.6%)	85 %	3

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Magnat	30 g	45 min	14 %

### Yeasts

Name	Type	Form	Amount	Laboratory
us4	Ale	Dry	11 g	Fermentis

### Extras

Type	Name	Amount	Use for	Time
Flavor	coffe	250 g	Boil	5 min