

# Coffee Stout

- Gravity **12.6 BLG**
- ABV **5.1 %**
- IBU **24**
- SRM **27.8**
- Style **Oatmeal Stout**

## Batch size

- Expected quantity of finished beer **13 liter(s)**
- Trub loss **5 %**
- Size with trub loss **13.7 liter(s)**
- Boil time **70 min**
- Evaporation rate **10 %/h**
- Boil size **16.6 liter(s)**

## Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **10.6 liter(s)**
- Total mash volume **14.2 liter(s)**

## Steps

- Temp **67 C**, Time **60 min**

## Mash step by step

- Heat up **10.6 liter(s)** of strike water to **74.9C**
- Add grains
- Keep mash **60 min** at **67C**
- Sparge using **9.6 liter(s)** of **76C** water or to achieve **16.6 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	2.5 kg (70.4%)	80 %	5
Grain	Fawcett - Pszeniczny Czekoladowy	0.15 kg (4.2%)	73 %	1001
I should probably use lighter malt here				
Grain	Fawcett - Crystal	0.3 kg (8.5%)	70 %	160
Crystal I Thomas Fawcett				
Grain	Pszeniczny	0.5 kg (14.1%)	85 %	4
Pszeniczny Jasny Bestmalz				
Grain	Jęczmień palony	0.1 kg (2.8%)	55 %	1200
Palone Ziarno Jęczmienia Castlemalting				

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Target	10 g	60 min	10.5 %
Aroma (end of boil)	Fuggles	10 g	10 min	4.5 %
Aroma (end of boil)	East Kent Goldings	10 g	10 min	5.1 %

## Yeasts

Name	Type	Form	Amount	Laboratory
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FM13 Irlandzkie Ciemności	Ale	Liquid	30 ml	Fermentum Mobile
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### Extras

Type	Name	Amount	Use for	Time
Flavor	Coffee (brewed)	70 g	Boil	3 min
Fining	Mech irlandzki	4 g	Boil	15 min

### Notes

- Based on:  
<https://www.piwo.org/forums/topic/5046-espresso-stout-stout-kawowy/>  
*Dec 7, 2020, 8:18 AM*