

# Coffee Stout

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- Gravity **15 BLG**
- ABV **6.2 %**
- IBU **33**
- SRM **50.9**
- Style **Sweet Stout**

## Batch size

- Expected quantity of finished beer **18 liter(s)**
- Trub loss **10 %**
- Size with trub loss **20 liter(s)**
- Boil time **30 min**
- Evaporation rate **20 %/h**
- Boil size **22 liter(s)**

## Mash information

- Mash efficiency **65 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **18.6 liter(s)**
- Total mash volume **24.8 liter(s)**

## Steps

- Temp **65 C**, Time **60 min**
- Temp **78 C**, Time **0 min**
- Temp **75 C**, Time **0 min**

## Mash step by step

- Heat up **18.6 liter(s)** of strike water to **72.5C**
- Add grains
- Keep mash **60 min** at **65C**
- Keep mash **0 min** at **75C**
- Keep mash **0 min** at **78C**
- Sparge using **9.6 liter(s)** of **76C** water or to achieve **22 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale Malt	4 kg (64.5%)	80 %	7
Grain	Viking Munich Malt Dark	1 kg (16.1%)	78 %	28
Grain	Viking Chocolate Light Malt	0.5 kg (8.1%)	72 %	540
Grain	Viking Chocolate Dark Malt	0.5 kg (8.1%)	71 %	1218
Grain	Viking Delicacy Roasted Wheat 40	0.1 kg (1.6%)	70 %	53
Grain	Viking Roasted Barley	0.1 kg (1.6%)	70 %	1489

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	25 g	30 min	10 %
Boil	Marynka	15 g	15 min	10 %
Boil	Marynka	10 g	5 min	10 %

## Yeasts

<b>Name</b>	<b>Type</b>	<b>Form</b>	<b>Amount</b>	<b>Laboratory</b>
Safale S-04	Ale	Dry	11 g	Safale

### **Extras**

<b>Type</b>	<b>Name</b>	<b>Amount</b>	<b>Use for</b>	<b>Time</b>
Spice	Coffee Roasted	50 g	Boil	10 min
Flavor	Coffee Infusion	500 g	Bottling	---