

# Coffee Stout z wysłodzin po RISie

- Gravity **10 BLG**
- ABV **4 %**
- IBU **42**
- SRM **4.3**
- Style **Dry Stout**

## Batch size

- Expected quantity of finished beer **14 liter(s)**
- Trub loss **5 %**
- Size with trub loss **14.7 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **17.7 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **9.8 liter(s)**
- Total mash volume **12.6 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Briess - Pale Ale Malt	2.8 kg (100%)	80 %	7

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Magnum	15 g	54 min	13.4 %
Aroma (end of boil)	Challenger	15 g	15 min	6.1 %

## Yeasts

Name	Type	Form	Amount	Laboratory
FM13 Irlandzkie Ciemności	Ale	Slant	80 ml	Fermentum Mobile

## Extras

Type	Name	Amount	Use for	Time
Flavor	Kawa	2 g	Secondary	4 day(s)