

# Coffee Sweet Stout

- Gravity **15.4 BLG**
- ABV **6.5 %**
- IBU **36**
- SRM **39.1**
- Style **Sweet Stout**

## Batch size

- Expected quantity of finished beer **12 liter(s)**
- Trub loss **5 %**
- Size with trub loss **12.6 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **15.2 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Liquid Extract	Ekstrakt słodowy JASNY BREWA 15 EBC	2.4 kg (97.2%)	90 %	15
Liquid Extract	Ekstrakt słodowy CIEMNY BREWA 6818 EBC	0.07 kg (2.8%)	90 %	6800

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	20 g	60 min	11 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale S-04	Ale	Dry	11.5 g	Fermentis

## Extras

Type	Name	Amount	Use for	Time
Flavor	kawa - ekstrakt	50 g	Secondary	5 day(s)
Flavor	Laktoza	300 g	Boil	10 min