

Kofi Stout

- Gravity **15.2 BLG**
- ABV **6.3 %**
- IBU **23**
- SRM **28.8**
- Style **American Stout**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **60 min**
- Evaporation rate **5 %/h**
- Boil size **24.1 liter(s)**

Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **20.2 liter(s)**
- Total mash volume **26 liter(s)**

Steps

- Temp **68 C**, Time **60 min**
- Temp **76 C**, Time **5 min**

Mash step by step

- Heat up **20.2 liter(s)** of strike water to **74.9C**
- Add grains
- Keep mash **60 min** at **68C**
- Keep mash **5 min** at **76C**
- Sparge using **9.7 liter(s)** of **76C** water or to achieve **24.1 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|--------------------------|----------------|-------|------|
| Grain | Weyermann - Pilsner Malt | 3.7 kg (64.1%) | 81 % | 5 |
| Grain | Strzegom Karmel 600 | 0.07 kg (1.2%) | 68 % | 601 |
| Grain | Caraaroma | 0.3 kg (5.2%) | 78 % | 400 |
| Grain | Jęczmień palony | 0.1 kg (1.7%) | 55 % | 985 |
| Grain | Płatki owsiane | 0.5 kg (8.7%) | 85 % | 3 |
| Grain | Monachijski jasny | 0.5 kg (8.7%) | 80 % | 16 |
| Grain | weyermann special W | 0.5 kg (8.7%) | 73 % | 300 |
| Grain | Carafa III | 0.1 kg (1.7%) | 70 % | 1034 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|------------------------|--------|--------|------------|
| Boil | Columbus/Tomahawk/Zeus | 30 g | 15 min | 15.5 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|--------------|------|------|--------|------------|
| Safale US-05 | Ale | Dry | 11.5 g | Fermentis |

Extras

| Type | Name | Amount | Use for | Time |
|--------|----------------|--------|---------|-------|
| Flavor | kawa ziarnista | 500 g | Boil | 5 min |
| Flavor | laktoza | 500 g | Boil | 5 min |