

## Sweet Coffe Stout #4

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- Gravity **12.9 BLG**
- ABV **5.2 %**
- IBU **20**
- SRM **33.8**
- Style **Sweet Stout**

### Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **5 %**
- Size with trub loss **26.3 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **31.7 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **20 liter(s)**
- Total mash volume **26.6 liter(s)**

### Steps

- Temp **68 C**, Time **80 min**
- Temp **77 C**, Time **5 min**

### Mash step by step

- Heat up **20 liter(s)** of strike water to **76C**
- Add grains
- Keep mash **80 min** at **68C**
- Keep mash **5 min** at **77C**
- Sparge using **18.4 liter(s)** of **76C** water or to achieve **31.7 liter(s)** of wort

### Fermentables

| Type  | Name                                 | Amount         | Yield  | EBC  |
|-------|--------------------------------------|----------------|--------|------|
| Grain | Słód Pale Ale Maris Otter            | 5 kg (75.2%)   | 80.3 % | 5.3  |
| Grain | Słód Karmelowy Czerwony Strzegom     | 0.5 kg (7.5%)  | 70 %   | 150  |
| Grain | Płatki jęczmienne Flaked Barley      | 0.5 kg (7.5%)  | 75 %   | 2    |
| Grain | Słód Chocolate Thomas Fawcett & Sons | 0.25 kg (3.8%) | 75 %   | 1200 |
| Grain | Jęczmień palony                      | 0.2 kg (3%)    | 55 %   | 985  |
| Grain | Słód Barwiący Strzegom               | 0.2 kg (3%)    | 68 %   | 1300 |

### Hops

| Use for | Name              | Amount | Time   | Alpha acid |
|---------|-------------------|--------|--------|------------|
| Boil    | Marynka           | 20 g   | 60 min | 8.8 %      |
| Boil    | Lublin (Lubelski) | 30 g   | 15 min | 4 %        |

### Yeasts

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

## Extras

| Type   | Name    | Amount | Use for | Time   |
|--------|---------|--------|---------|--------|
| Flavor | Laktoza | 500 g  | Boil    | 10 min |