

# Zestaw surowców - Coffee Rye Stout

- Gravity **11.9 BLG**
- ABV **4.8 %**
- IBU **45**
- SRM **30.7**
- Style **Dry 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 **10 %/h**
- Boil size **25.3 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **16.6 liter(s)**
- Total mash volume **21.4 liter(s)**

## Steps

- Temp **66 C**, Time **70 min**
- Temp **72 C**, Time **10 min**
- Temp **78 C**, Time **5 min**

## Mash step by step

- Heat up **16.6 liter(s)** of strike water to **72.6C**
- Add grains
- Keep mash **70 min** at **66C**
- Keep mash **10 min** at **72C**
- Keep mash **5 min** at **78C**
- Sparge using **13.5 liter(s)** of **76C** water or to achieve **25.3 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	3 kg (63.2%)	80 %	5
Grain	Żytni	1 kg (21.1%)	85 %	8
Grain	Carafa III	0.25 kg (5.3%)	70 %	1034
Grain	Czekoladowy	0.25 kg (5.3%)	60 %	788
Żytni czekoladowy				
Grain	Castle Cafe	0.25 kg (5.3%)	75.5 %	480

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	40 g	60 min	10 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale S-04	Ale	Dry	11 g	Fermentis

## Extras

Type	Name	Amount	Use for	Time
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Flavor	kawa w ziarniach	120 g	Secondary	4 day(s)
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## Notes

- Piwo z zestawu Twój Browar, robione w 100% według instrukcji  
*Dec 29, 2023, 12:17 AM*