

# Mocaccino Stout

- Gravity **17.3 BLG**
- ABV ---
- IBU **37**
- SRM **40**
- Style **Foreign Extra Stout**

## Batch size

- Expected quantity of finished beer **18 liter(s)**
- Trub loss **5 %**
- Size with trub loss **18.9 liter(s)**
- Boil time **70 min**
- Evaporation rate **10 %/h**
- Boil size **24.1 liter(s)**

## Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **19.2 liter(s)**
- Total mash volume **25.6 liter(s)**

## Steps

- Temp **62 C**, Time **20 min**
- Temp **68 C**, Time **20 min**
- Temp **72 C**, Time **45 min**

## Mash step by step

- Heat up **19.2 liter(s)** of strike water to **69C**
- Add grains
- Keep mash **20 min** at **62C**
- Keep mash **20 min** at **68C**
- Keep mash **45 min** at **72C**
- Sparge using **11.3 liter(s)** of **76C** water or to achieve **24.1 liter(s)** of wort

## Fermentables

| Type  | Name                           | Amount        | Yield | EBC  |
|-------|--------------------------------|---------------|-------|------|
| Grain | Monachijski                    | 2 kg (31.3%)  | 80 %  | 16   |
| Grain | Briess - Pale Ale Malt         | 2 kg (31.3%)  | 80 %  | 7    |
| Grain | Briess - Dark Chocolate Malt   | 0.5 kg (7.8%) | 60 %  | 827  |
| Grain | Caramel/Crystal Malt - 10L     | 0.5 kg (7.8%) | 75 %  | 20   |
| Grain | Briess - Caracrysal Wheat Malt | 0.5 kg (7.8%) | 78 %  | 108  |
| Grain | Strzegom pszenica prażona      | 0.2 kg (3.1%) | 70 %  | 1000 |
| Grain | Jęczmień palony                | 0.2 kg (3.1%) | 55 %  | 985  |
| Grain | Weyermann - Melanoiden Malt    | 0.5 kg (7.8%) | 81 %  | 53   |

## Hops

| Use for | Name         | Amount | Time   | Alpha acid |
|---------|--------------|--------|--------|------------|
| Boil    | Green Bullet | 30 g   | 60 min | 11 %       |

## Yeasts

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

### Extras

| Type   | Name              | Amount | Use for   | Time     |
|--------|-------------------|--------|-----------|----------|
| Flavor | Coffee            | 100 g  | Boil      | 0 min    |
| Flavor | Coffee grains     | 50 g   | Secondary | 5 day(s) |
| Flavor | Oak flakes (dark) | 30 g   | Secondary | 7 day(s) |
| Flavor | Vanilla Beans     | 5 g    | Secondary | 7 day(s) |