Where's my coffee

- Gravity **14.3 BLG**
- ABV **5.9 %**
- IBU **43**
- SRM **39.7**
- Style **Sweet 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 **23.1 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **14.7 liter(s)**
- Total mash volume **19.6 liter(s)**

Steps

- Temp **58 C**, Time **5 min**
- Temp **62 C**, Time **90 min**
- Temp **72 C**, Time **45 min**
- Temp **78 C**, Time **10 min**

Mash step by step

- Heat up **14.7 liter(s)** of strike water to **64.3C**
- Add grains
- Keep mash **5 min** at **58C**
- Keep mash **90 min** at **62C**
- Keep mash **45 min** at **72C**
- Keep mash **10 min** at **78C**
- Sparge using **13.3 liter(s)** of **76C** water or to achieve **23.1 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale Zero	2.5 kg *(48.1%)*	79 %	6
Grain	Viking Golden Ale	1.5 kg *(28.8%)*	80 %	12
Grain	Castle Malting - Chateau Cafe	0.5 kg *(9.6%)*	75.5 %	500
Grain	Viking Czekoladowy 1200	0.3 kg *(5.8%)*	67 %	1200
Grain	Viking Barwiący	0.1 kg *(1.9%)*	65 %	1400
Sugar	Milk Sugar (Lactose)	0.3 kg *(5.8%)*	76.1 %	0

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Magnum	20 g	65 min	13.5 %
Boil	Magnum	10 g	30 min	13.5 %

Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Dry	10 g	---

Recipe has been printed via **BREWNESS.com** - a complex online solution for homebrewers to track brewing process easily.

Extras

Type	Name	Amount	Use for	Time
Fining	Whirlfloc T (1szt ~2g)	2 g	Boil	10 min