#55 Coffee Stout

- Gravity **10.7 BLG**
- ABV **4.3 %**
- IBU **48**
- SRM **35**
- Style **Black IPA**

Batch size

- Expected quantity of finished beer **17 liter(s)**
- Trub loss **4.92 %**
- Size with trub loss **18.7 liter(s)**
- Boil time **60 min**
- Evaporation rate **9.38 %/h**
- Boil size **22.6 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.31 liter(s) / kg**
- Mash size **13 liter(s)**
- Total mash volume **16.9 liter(s)**

Steps

- Temp **68 C**, Time **60 min**
- Temp **72 C**, Time **20 min**
- Temp **78 C**, Time **10 min**

Mash step by step

- Heat up **13 liter(s)** of strike water to **75.3C**
- Add grains
- Keep mash **60 min** at **68C**
- Keep mash **20 min** at **72C**
- Keep mash **10 min** at **78C**
- Sparge using **13.5 liter(s)** of **76C** water or to achieve **22.6 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	2.62 kg *(66.7%)*	80 %	5
Grain	Strzegom Czekoladowy ciemny	0.26 kg *(6.6%)*	68 %	900
Grain	Carafa III	0.13 kg *(3.3%)*	70 %	1400
Grain	Simpsons - Black Malt	0.13 kg *(3.3%)*	70 %	1650
Grain	Strzegom Wiedeński	0.79 kg *(20.1%)*	79 %	10

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Columbus/Tomahawk/Zeus	15.74 g	60 min	15.5 %
Boil	Columbus/Tomahawk/Zeus	10.49 g	30 min	15.5 %

Yeasts

Name	Type	Form	Amount	Laboratory
FM54 Gorączka kalifornijska	Ale	Slant	0.21 ml	Fermentum Mobile

Extras

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

Type	Name	Amount	Use for	Time
Other	Laktoza	131.15 g	Boil	0 min
Flavor	Kawa	26.23 g	Secondary	3 day(s)

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