Coffee stout

- Gravity **13.1 BLG**
- ABV **5.3 %**
- IBU **25**
- SRM **29.1**
- Style **Dry Stout**

Batch size

- Expected quantity of finished beer **21 liter(s)**
- Trub loss **10 %**
- Size with trub loss **23.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **20 %/h**
- Boil size **30.2 liter(s)**

Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **19.1 liter(s)**
- Total mash volume **24.5 liter(s)**

Steps

- Temp **67 C**, Time **60 min**
- Temp **77 C**, Time **10 min**

Mash step by step

- Heat up **19.1 liter(s)** of strike water to **73.7C**
- Add grains
- Keep mash **60 min** at **67C**
- Keep mash **10 min** at **77C**
- Sparge using **16.6 liter(s)** of **76C** water or to achieve **30.2 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Słód Colorado Pale Base Malt - Viking Malt	4 kg *(73.4%)*	81 %	4
Grain	Viking Wheat Malt	0.5 kg *(9.2%)*	83 %	5
Grain	Słód Karmelowy 150 Viking Malt	0.4 kg *(7.3%)*	75 %	150
Grain	Słód pszeniczny czekoladowy 800-1200 EBC Weyermann	0.4 kg *(7.3%)*	74 %	900
Grain	Palone ziarna jęczmienia 1100-1200 EBC Weyermann	0.15 kg *(2.8%)*	55 %	1100

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	20 g	60 min	10 %
Boil	Willamette	30 g	10 min	5 %

Yeasts

Name	Type	Form	Amount	Laboratory

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

Safale US-05	Ale	Dry	11.5 g	Fermentis

Extras

Type	Name	Amount	Use for	Time
Flavor	świeżo mielona kawa ziarnista Buon Giorno Oro	80 g	Boil	1 min