

## Coffe Stout

- Gravity **13.3 BLG**
- ABV ---
- IBU **17**
- SRM **52.5**
- 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 liter(s) / kg**
- Mash size **14.5 liter(s)**
- Total mash volume **19.4 liter(s)**

### Steps

- Temp **69 C**, Time **60 min**

### Mash step by step

- Heat up **14.5 liter(s)** of strike water to **77.2C**
- Add grains
- Keep mash **60 min** at **69C**
- Sparge using **15.7 liter(s)** of **76C** water or to achieve **25.3 liter(s)** of wort

### Fermentables

| Type    | Name                           | Amount       | Yield  | EBC  |
|---------|--------------------------------|--------------|--------|------|
| Grain   | Strzegom Pale Ale              | 4.2 kg (84%) | 79 %   | 6    |
| Grain   | Wheat, Roasted                 | 0.1 kg (2%)  | 54.3 % | 1000 |
| Grain   | Strzegom<br>Czekoladowy ciemny | 0.3 kg (6%)  | 68 %   | 1200 |
| Adjunct | Pszenica<br>niesłodowana       | 0.15 kg (3%) | 75 %   | 3    |
| Grain   | Carafa III                     | 0.25 kg (5%) | 70 %   | 1034 |

### Hops

| Use for | Name    | Amount | Time   | Alpha acid |
|---------|---------|--------|--------|------------|
| Boil    | Admiral | 10 g   | 60 min | 14.3 %     |
| Boil    | Fuggles | 10 g   | 0 min  | 4.5 %      |

### Yeasts

| Name        | Type | Form  | Amount | Laboratory |
|-------------|------|-------|--------|------------|
| Safale S-04 | Ale  | Slant | 500 ml | Safale     |

### Extras

| Type  | Name | Amount | Use for | Time  |
|-------|------|--------|---------|-------|
| Spice | kawa | 250 g  | Boil    | 0 min |