

American Stout "Fade To Black" (~Coffee)

- Gravity **12.6 BLG**
- ABV **5.1 %**
- IBU **86**
- SRM **32.8**
- Style **American Stout**

Batch size

- Expected quantity of finished beer **23 liter(s)**
- Trub loss **5 %**
- Size with trub loss **24.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **5 %/h**
- Boil size **26.6 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **19.8 liter(s)**
- Total mash volume **25.4 liter(s)**

Steps

- Temp **66 C**, Time **60 min**
- Temp **72 C**, Time **20 min**
- Temp **78 C**, Time **1 min**

Mash step by step

- Heat up **19.8 liter(s)** of strike water to **72.6C**
- Add grains
- Keep mash **60 min** at **66C**
- Keep mash **20 min** at **72C**
- Keep mash **1 min** at **78C**
- Sparge using **12.5 liter(s)** of **76C** water or to achieve **26.6 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|----------------------------------|----------------|-------|------|
| Grain | Viking Pale Ale malt | 3 kg (53.1%) | 80 % | 5 |
| Grain | Monachijski | 1 kg (17.7%) | 80 % | 16 |
| Grain | Caramunich® typ I | 0.5 kg (8.8%) | 73 % | 80 |
| Grain | Płatki owsiane | 0.4 kg (7.1%) | 85 % | 3 |
| Grain | Fawcett - Pale Chocolate | 0.25 kg (4.4%) | 71 % | 600 |
| Grain | Fawcett - Pszeniczny Czekoladowy | 0.5 kg (8.8%) | 73 % | 1001 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|----------|--------|--------|------------|
| Boil | Chinook | 25 g | 60 min | 13 % |
| Aroma (end of boil) | Chinook | 25 g | 5 min | 13 % |
| Aroma (end of boil) | Simcoe | 50 g | 5 min | 13.2 % |
| Whirlpool | Książęcy | 100 g | 15 min | 7 % |
| Whirlpool | Książęcy | 100 g | 15 min | 7 % |

Yeasts

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

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

Extras

| Type | Name | Amount | Use for | Time |
|--------|--------------------------------|--------|----------|------|
| Flavor | Kawa espresso (opcjonalnie) | 100 g | Bottling | --- |