

coffe Dry stout

- Gravity **11 BLG**
- ABV **4.4 %**
- IBU **34**
- SRM **33**
- Style **Dry Stout**

Batch size

- Expected quantity of finished beer **12 liter(s)**
- Trub loss **5 %**
- Size with trub loss **12.6 liter(s)**
- Boil time **60 min**
- Evaporation rate **15 %/h**
- Boil size **15.9 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **9.4 liter(s)**
- Total mash volume **12 liter(s)**

Steps

- Temp **65 C**, Time **65 min**
- Temp **76 C**, Time **0 min**

Mash step by step

- Heat up **9.4 liter(s)** of strike water to **71.4C**
- Add grains
- Keep mash **65 min** at **65C**
- Keep mash **0 min** at **76C**
- Sparge using **9.2 liter(s)** of **76C** water or to achieve **15.9 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Castle malting - Maris Otter	2 kg (74.8%)	81 %	6
Grain	Pszeniczny	0.2 kg (7.5%)	85 %	4
Grain	Rice, Flaked	0.1 kg (3.7%)	70 %	2
Grain	weyermann - Pszeniczny Czekoladowy	0.125 kg (4.7%)	73 %	1200
Grain	Viking Czekoladowy ciemny	0.125 kg (4.7%)	67 %	900
Grain	Jęczmień palony	0.125 kg (4.7%)	55 %	985

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Iunga	10 g	60 min	11 %
Boil	Fuggles	15 g	60 min	4.5 %

Yeasts

Name	Type	Form	Amount	Laboratory
WLP004 - Irish Ale Yeast	Ale	Slant	60 ml	White Labs

Notes

- Na ostatnie 2 dni fermentacji 100g kawy średnio palonej z Brazylii w ziarnach
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