

## #15 Coffee stout

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- Gravity **15.9 BLG**
- ABV **6.7 %**
- IBU **50**
- SRM **44.8**
- Style **Foreign Extra 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 **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **18.6 liter(s)**
- Total mash volume **24.8 liter(s)**

### Steps

- Temp **52 C**, Time **10 min**
- Temp **64 C**, Time **30 min**
- Temp **72 C**, Time **30 min**

### Mash step by step

- Heat up **18.6 liter(s)** of strike water to **57.3C**
- Add grains
- Keep mash **10 min** at **52C**
- Keep mash **30 min** at **64C**
- Keep mash **30 min** at **72C**
- Sparge using **12.9 liter(s)** of **76C** water or to achieve **25.3 liter(s)** of wort

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	4 kg (64.5%)	80 %	5
Grain	Strzegom Monachijski typ II	1 kg (16.1%)	79 %	22
Grain	Strzegom Czekoladowy jasny	0.5 kg (8.1%)	68 %	400
Grain	Strzegom Czekoladowy ciemny	0.5 kg (8.1%)	68 %	1200
Grain	Jęczmień palony	0.1 kg (1.6%)	55 %	985
Grain	Strzegom pszenica prażona	0.1 kg (1.6%)	70 %	1000

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Magnum	45 g	60 min	11.5 %

### Yeasts

Name	Type	Form	Amount	Laboratory
Gęstwa po warce #8 dry stout	Ale	Slant	100 ml	wyest

## Extras

Type	Name	Amount	Use for	Time
Spice	Kawa	50 g	Secondary	2 day(s)