

## 31. Coffe Stout 2

- Gravity **16.4 BLG**
- ABV ---
- IBU **27**
- SRM **39.1**
- Style **Foreign Extra Stout**

### Batch size

- Expected quantity of finished beer **15 liter(s)**
- Trub loss **5 %**
- Size with trub loss **15.8 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **19 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **13.8 liter(s)**
- Total mash volume **18.4 liter(s)**

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	2 kg (43.5%)	80 %	5
Grain	Żytni	1 kg (21.7%)	85 %	8
Grain	Płatki owsiane (jęczmienne)	0.5 kg (10.9%)	85 %	3
Grain	Brown Malt (British Chocolate)	0.3 kg (6.5%)	70 %	128
Grain	Castle Cafe	0.3 kg (6.5%)	75.5 %	480
Grain	Carafa III	0.1 kg (2.2%)	70 %	1034
Grain	Jęczmień palony	0.1 kg (2.2%)	55 %	985
Grain	Caraaroma	0.2 kg (4.3%)	78 %	400
Grain	Fawcett - Chocolate Malt	0.1 kg (2.2%)	60 %	1000

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Fuggles	20 g	60 min	4.5 %
Boil	Fuggles	20 g	30 min	4.5 %
Aroma (end of boil)	Fuggles	10 g	5 min	4.5 %
Aroma (end of boil)	Chinook	15 g	3 min	13 %

### Yeasts

Name	Type	Form	Amount	Laboratory
US -05	Ale	Dry	11 g	---