

## #41 Coffe Stout

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- Gravity **10.2 BLG**
- ABV **4.1 %**
- IBU **38**
- SRM **27.5**
- Style **Dry Stout**

### Batch size

- Expected quantity of finished beer **50 liter(s)**
- Trub loss **5 %**
- Size with trub loss **52.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **63.3 liter(s)**

### Mash information

- Mash efficiency **65 %**
- Liquor-to-grist ratio **5 liter(s) / kg**
- Mash size **60 liter(s)**
- Total mash volume **72 liter(s)**

### Steps

- Temp **68 C**, Time **40 min**
- Temp **72 C**, Time **20 min**
- Temp **78 C**, Time **0 min**

### Mash step by step

- Heat up **60 liter(s)** of strike water to **72.8C**
- Add grains
- Keep mash **40 min** at **68C**
- Keep mash **20 min** at **72C**
- Keep mash **0 min** at **78C**
- Sparge using **15.3 liter(s)** of **76C** water or to achieve **63.3 liter(s)** of wort

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	10 kg (83.3%)	81 %	4
Grain	Castle Cafe	0.5 kg (4.2%)	75.5 %	480
Grain	Thomas Fawcett Halcyon	0.5 kg (4.2%)	80.5 %	5
Grain	Jęczmień prażony	1 kg (8.3%)	55 %	985

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	80 g	60 min	10 %

### Yeasts

Name	Type	Form	Amount	Laboratory
US-05	Ale	Dry	23 g	---

### Notes

- 50L wody - pojemność na styk  
temp spadła z 70 na 66, po włączeniu pompy wróciło 70.  
OG przed wystadzaniem - 1.044  
dodaliśmy 12L do wystadzania oraz kolejne 5L czyli łącznie 17L.  
OG - 1.044 po zlanie do wiadra.

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