

# American Coffe Stout

- Gravity **16.4 BLG**
- ABV **6.9 %**
- IBU **44**
- SRM **50.4**
- Style **American Stout**

## Batch size

- Expected quantity of finished beer **21 liter(s)**
- Trub loss **5 %**
- Size with trub loss **22.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **26.5 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Liquid Extract	ekstrakt słodowy ciemny Bruntal	1.7 kg (35.1%)	90 %	621
Liquid Extract	WES ekstrakt słodowy jasny	1.2 kg (24.7%)	80 %	---
Grain	Jęczmień palony	0.25 kg (5.2%)	55 %	985
Liquid Extract	Bruntal ekstrakt słodowy jasny	1.7 kg (35.1%)	90 %	---

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Simcoe	20 g	60 min	13.2 %
Boil	Cascade	30 g	60 min	6 %
Aroma (end of boil)	Citra	10 g	10 min	12 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale S-04	Ale	Dry	11.5 g	Safale

## Extras

Type	Name	Amount	Use for	Time
Spice	kawa	200 g	Primary	14 day(s)

## Notes

- 0,5 laktoza - 15 min. przed końcem gotowania????  
Drożdże S-04  
6 szt. espresso (ok. 200 ml) - na zimno  
May 10, 2017, 6:29 PM