

# American Coffee Stout

- Gravity **14.3 BLG**
- ABV ---
- IBU **45**
- SRM **31.8**
- Style **American 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 **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **17.7 liter(s)**
- Total mash volume **23.6 liter(s)**

## Steps

- Temp **67 C**, Time **80 min**
- Temp **76 C**, Time **0 min**

## Mash step by step

- Heat up **17.7 liter(s)** of strike water to **74.8C**
- Add grains
- Keep mash **80 min** at **67C**
- Keep mash **0 min** at **76C**
- Sparge using **13.5 liter(s)** of **76C** water or to achieve **25.3 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pale Ale	3 kg (50.8%)	79 %	6
Grain	Strzegom Monachijski typ I	1.5 kg (25.4%)	79 %	12
Grain	słód kawowy	0.5 kg (8.5%)	74 %	250
Grain	Strzegom Karmel 300	0.3 kg (5.1%)	70 %	200
Grain	Strzegom Czekoladowy jasny	0.3 kg (5.1%)	68 %	350
Grain	Jęczmień palony	0.3 kg (5.1%)	70 %	1000

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Simcoe	25 g	50 min	13.2 %
Boil	Simcoe	25 g	10 min	13.2 %

## Yeasts

Name	Type	Form	Amount	Laboratory
US-05	Ale	Dry	11.5 g	---

## Extras

Type	Name	Amount	Use for	Time
Fining	mech irlandzki	5 g	Boil	5 min
Flavor	laska wanilii	5 g	Boil	10 min
Flavor	kawa ziarnista	200 g	Boil	10 min