

Caffe Stout

- Gravity **13.3 BLG**
- ABV **5.5 %**
- IBU **27**
- SRM **34.4**
- Style **Sweet Stout**

Batch size

- Expected quantity of finished beer **22 liter(s)**
- Trub loss **5 %**
- Size with trub loss **23.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **27.8 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **20.7 liter(s)**
- Total mash volume **26.6 liter(s)**

Steps

- Temp **67 C**, Time **60 min**

Mash step by step

- Heat up **20.7 liter(s)** of strike water to **73.7C**
- Add grains
- Keep mash **60 min** at **67C**
- Sparge using **13 liter(s)** of **76C** water or to achieve **27.8 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|-----------------------------|----------------|--------|------|
| Grain | Briess - Pilsen Malt | 4 kg (67.8%) | 80.5 % | 3 |
| Grain | Karmelowy Jasny 50EBC | 0.25 kg (4.2%) | 75 % | 50 |
| Grain | Strzegom Czekoladowy ciemny | 0.5 kg (8.5%) | 68 % | 1200 |
| Grain | Jęczmień palony | 0.15 kg (2.5%) | 55 % | 985 |
| Grain | Pszeniczny | 1 kg (16.9%) | 85 % | 5 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|----------|--------|--------|------------|
| Boil | Marynka | 25 g | 50 min | 9 % |
| Boil | Lubelski | 18 g | 10 min | 4.8 % |
| Boil | Opal | 12 g | 10 min | 8.4 % |

Yeasts

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

Extras

| Type | Name | Amount | Use for | Time |
|--------|---------------|--------|---------|-------|
| Flavor | kawa espresso | 50 g | Boil | 5 min |

Notes

- Kawa - świeżo zmielona do kotła na 5min gotowania brzezki.
Wszystkie słody od początku
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