

## Cofe stout

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- Gravity **12.4 BLG**
- ABV **5 %**
- IBU **20**
- SRM **44.7**
- Style **Sweet 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 **3.5 liter(s) / kg**
- Mash size **18.2 liter(s)**
- Total mash volume **23.4 liter(s)**

### Steps

- Temp **68 C**, Time **30 min**
- Temp **72 C**, Time **30 min**
- Temp **79 C**, Time **10 min**

### Mash step by step

- Heat up **18.2 liter(s)** of strike water to **74.9C**
- Add grains
- Keep mash **30 min** at **68C**
- Keep mash **30 min** at **72C**
- Keep mash **10 min** at **79C**
- Sparge using **12.3 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 (57.7%)  | 79 %  | 6    |
| Grain | Strzegom Monachijski typ II | 1 kg (19.2%)  | 79 %  | 22   |
| Grain | Strzegom Czekoladowy jasny  | 0.5 kg (9.6%) | 68 %  | 400  |
| Grain | Strzegom Czekoladowy ciemny | 0.5 kg (9.6%) | 68 %  | 1200 |
| Grain | Jęczmień palony             | 0.1 kg (1.9%) | 55 %  | 985  |
| Grain | Strzegom pszenica prażona   | 0.1 kg (1.9%) | 70 %  | 1000 |

### Hops

| Use for | Name    | Amount | Time   | Alpha acid |
|---------|---------|--------|--------|------------|
| Boil    | Marynka | 50 g   | 10 min | 10 %       |

### Yeasts

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

### Extras

Recipe has been printed via **BREWNESS.com** - a complex online solution for homebrewers to track brewing process easily.

| Type   | Name         | Amount | Use for | Time   |
|--------|--------------|--------|---------|--------|
| Flavor | kawa arabica | 50 g   | Boil    | 30 min |