

# Coffe Stout

- Gravity **11.8 BLG**
- ABV ---
- IBU **27**
- SRM **39**
- Style **Dry Stout**

## Batch size

- Expected quantity of finished beer **23 liter(s)**
- Trub loss **5 %**
- Size with trub loss **24.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **29 liter(s)**

## Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **14.5 liter(s)**
- Total mash volume **19.4 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pale Ale	3 kg (61.9%)	79 %	6
Grain	Strzegom Monachijski typ I	1 kg (20.6%)	79 %	16
Grain	Strzegom Czekoladowy jasny	0.25 kg (5.2%)	68 %	400
Grain	Strzegom Karmel 300	0.25 kg (5.2%)	70 %	299
Grain	Jęczmień palony	0.35 kg (7.2%)	55 %	985

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Perle	30 g	5 min	7 %
Boil	Perle	30 g	55 min	7 %

## Yeasts

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

## Extras

Type	Name	Amount	Use for	Time
Flavor	Płatki Jęczmienne	800 g	Mash	90 min
Flavor	Arabica	200 g	Boil	15 min
Fining	Torf	5 g	Boil	10 min