

# Coffe stout

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- Gravity **14.7 BLG**
- ABV **6.1 %**
- IBU **44**
- SRM **35.9**
- Style **Dry 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 **18.6 liter(s)**
- Total mash volume **24.8 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pale Ale Viking malt	4 kg (64.5%)	80 %	5
Grain	COOKIE Viking Malt	1 kg (16.1%)	72 %	50
Grain	Czekoladowy jasny Viking Malt	1 kg (16.1%)	68 %	400
Grain	Barwiący Viking malt	0.2 kg (3.2%)	65 %	1400

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Puławski PL	50 g	60 min	6.9 %
Aroma (end of boil)	Amarillo USA	25 g	15 min	7.1 %

## Extras

Type	Name	Amount	Use for	Time
Flavor	Kawa mielona	20 g	Boil	10 min