

# Coffee Dry Stout

- Gravity **11.9 BLG**
- ABV **4.8 %**
- IBU **31**
- SRM **23.1**
- Style **Dry Stout**

## Batch size

- Expected quantity of finished beer **36 liter(s)**
- Trub loss **5 %**
- Size with trub loss **37.8 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **45.5 liter(s)**

## Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **28.6 liter(s)**
- Total mash volume **36.8 liter(s)**

## Steps

- Temp **67 C**, Time **90 min**
- Temp **72 C**, Time **10 min**
- Temp **77 C**, Time **10 min**

## Mash step by step

- Heat up **28.6 liter(s)** of strike water to **73.7C**
- Add grains
- Keep mash **90 min** at **67C**
- Keep mash **10 min** at **72C**
- Keep mash **10 min** at **77C**
- Sparge using **25.1 liter(s)** of **76C** water or to achieve **45.5 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pale Ale	6 kg (73.3%)	79 %	6
Grain	Strzegom Monachijski typ II	1 kg (12.2%)	79 %	22
Grain	Jęczmień palony	0.35 kg (4.3%)	55 %	985
Grain	Strzegom Czekoladowy ciemny	0.25 kg (3.1%)	68 %	1200
Grain	Płatki owsiane	0.28 kg (3.4%)	85 %	3
Grain	płatki jęczmienne	0.3 kg (3.7%)	85 %	3

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	50 g	60 min	10 %

## Yeasts

Name	Type	Form	Amount	Laboratory
FM13 Irlandzkie Ciemności	Ale	Liquid	1300 ml	Fermentum Mobile

## Extras

Type	Name	Amount	Use for	Time
Spice	kawa Jacobs zielona ziarenka	300 g	Secondary	5 day(s)