

Coffee FES

- Gravity **15 BLG**
- ABV ---
- IBU **40**
- SRM **25**
- Style **Foreign Extra 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)**

Steps

- Temp **64 C**, Time **40 min**
- Temp **72 C**, Time **30 min**
- Temp **76 C**, Time **0 min**

Mash step by step

- Heat up **18.6 liter(s)** of strike water to **71.3C**
- Add grains
- Keep mash **40 min** at **64C**
- Keep mash **30 min** at **72C**
- Keep mash **0 min** at **76C**
- Sparge using **12.9 liter(s)** of **76C** water or to achieve **25.3 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pilzneński	5 kg (80.6%)	80 %	3
Grain	Caraaroma	0.3 kg (4.8%)	78 %	400
Grain	Weyermann - Carafa I	0.1 kg (1.6%)	70 %	690
Grain	płatki jęczmienne	0.4 kg (6.5%)	60 %	4
Grain	Fawcett - Crystal	0.2 kg (3.2%)	70 %	160
Grain	Jęczmień palony	0.2 kg (3.2%)	70 %	1000

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	35 g	50 min	10 %
Boil	Lublin (Lubelski)	45 g	10 min	4 %

Yeasts

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

Extras

Type	Name	Amount	Use for	Time
Flavor	laktoza	0.5 g	Boil	15 min
Flavor	kawa ziarno	0.25 g	Secondary	7 day(s)
Flavor	laska wanilii	5 g	Secondary	7 day(s)