

# Coffee Foreign Extra Stout z płatkami

- Gravity **18.2 BLG**
- ABV **7.8 %**
- IBU **49**
- SRM **36.9**
- Style **Foreign Extra Stout**

## Batch size

- Expected quantity of finished beer **10 liter(s)**
- Trub loss **10 %**
- Size with trub loss **11 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **13.2 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **2.5 liter(s) / kg**
- Mash size **10 liter(s)**
- Total mash volume **14 liter(s)**

## Steps

- Temp **64 C**, Time **40 min**
- Temp **72 C**, Time **40 min**

## Mash step by step

- Heat up **10 liter(s)** of strike water to **72.8C**
- Add grains
- Keep mash **40 min** at **64C**
- Keep mash **40 min** at **72C**
- Sparge using **7.2 liter(s)** of **76C** water or to achieve **13.2 liter(s)** of wort

## Fermentables

| Type  | Name                        | Amount          | Yield | EBC |
|-------|-----------------------------|-----------------|-------|-----|
| Grain | Viking Pale Ale malt        | 1 kg (25%)      | 80 %  | 5   |
| Grain | Viking Vienna Malt          | 0.5 kg (12.5%)  | 79 %  | 7   |
| Grain | Viking - Caramel 30         | 0.5 kg (12.5%)  | 70 %  | 30  |
| Grain | Fawcett - Pale Chocolate    | 0.15 kg (3.8%)  | 71 %  | 690 |
| Grain | Castle Malting - Cafe Light | 0.35 kg (8.8%)  | 70 %  | 250 |
| Grain | Castle Malting - Cafe       | 0.2 kg (5%)     | 70 %  | 500 |
| Grain | Castle Malting - Special B  | 0.25 kg (6.3%)  | 70 %  | 350 |
| Grain | Płatki żytnie               | 0.55 kg (13.8%) | 85 %  | 3   |
| Grain | Płatki pszeniczne           | 0.5 kg (12.5%)  | 80 %  | 4   |

## Hops

| Use for | Name      | Amount | Time   | Alpha acid |
|---------|-----------|--------|--------|------------|
| Boil    | Northdown | 20 g   | 45 min | 7.8 %      |
| Boil    | Northdown | 15 g   | 30 min | 7.8 %      |
| Boil    | Northdown | 15 g   | 15 min | 7.8 %      |

## Yeasts

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

| Name         | Type | Form  | Amount  | Laboratory |
|--------------|------|-------|---------|------------|
| Safale US-05 | Ale  | Slant | 1000 ml | Fermentis  |

### Extras

| Type  | Name                         | Amount | Use for   | Time      |
|-------|------------------------------|--------|-----------|-----------|
| Spice | Kawa z Nikaragui - zaparzona | 50 g   | Boil      | 30 min    |
| Spice | Kawa z Nikaragui             | 50 g   | Secondary | 14 day(s) |
| Spice | Płatki dębowe                | 100 g  | Secondary | 14 day(s) |