

# Coffee Foreign Extra Stout

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- Gravity **16.8 BLG**
- ABV **7.1 %**
- IBU **28**
- SRM **29.5**
- Style **Foreign Extra Stout**

## Batch size

- Expected quantity of finished beer **22 liter(s)**
- Trub loss **5 %**
- Size with trub loss **23.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **27.8 liter(s)**

## Mash information

- Mash efficiency **83 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **20.3 liter(s)**
- Total mash volume **27 liter(s)**

## Steps

- Temp **67 C**, Time **60 min**
- Temp **72 C**, Time **20 min**
- Temp **78 C**, Time **1 min**

## Mash step by step

- Heat up **20.3 liter(s)** of strike water to **74.8C**
- Add grains
- Keep mash **60 min** at **67C**
- Keep mash **20 min** at **72C**
- Keep mash **1 min** at **78C**
- Sparge using **14.3 liter(s)** of **76C** water or to achieve **27.8 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	5 kg (74.1%)	81 %	4
Grain	Caraaroma	0.3 kg (4.4%)	78 %	400
Grain	Carafa II	0.1 kg (1.5%)	70 %	1200
Grain	Strzegom Czekoladowy jasny	0.2 kg (3%)	68 %	400
Grain	Jęczmień palony	0.25 kg (3.7%)	55 %	1100
Grain	Płatki jęczmienne	0.9 kg (13.3%)	85 %	3

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Iunga	30 g	60 min	10 %
Boil	Tradition	30 g	5 min	5 %