

COFFEE IRISH STOUT II 12 BLG #30

- Gravity **13.6 BLG**
- ABV **5.6 %**
- IBU **37**
- SRM **41.4**
- Style **Dry Stout**

Batch size

- Expected quantity of finished beer **10 liter(s)**
- Trub loss **5 %**
- Size with trub loss **10.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **12.7 liter(s)**

Mash information

- Mash efficiency **85 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **8.6 liter(s)**
- Total mash volume **11 liter(s)**

Steps

- Temp **65 C**, Time **60 min**

Mash step by step

- Heat up **8.6 liter(s)** of strike water to **71.4C**
- Add grains
- Keep mash **60 min** at **65C**
- Sparge using **6.6 liter(s)** of **76C** water or to achieve **12.7 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|--|----------------|-------|------|
| Grain | Bruntal Pale Ale | 1.7 kg (69.4%) | 80 % | 35 |
| Grain | Carafa III | 0.1 kg (4.1%) | 70 % | 1034 |
| Grain | Płatki owsiane | 0.2 kg (8.2%) | 85 % | 3 |
| Grain | Strzegom Pszeniczny Czekoladowy ciemny | 0.05 kg (2%) | 68 % | 1200 |
| Grain | Pilzneński | 0.2 kg (8.2%) | 81 % | 4 |
| Grain | Strzegom Czekoladowy ciemny | 0.2 kg (8.2%) | 68 % | 1200 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|------------|--------|--------|------------|
| Boil | Tradition | 25 g | 60 min | 5.5 % |
| Boil | Challenger | 7 g | 60 min | 5.1 % |

Yeasts

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

Extras

| Type | Name | Amount | Use for | Time |
|------|------|--------|---------|------|
|------|------|--------|---------|------|

| | | | | |
|-------|---------------------------------------|------|-----------|----------|
| Spice | Kawa Colori di Caffè Rosso Arabica | 40 g | Secondary | 3 day(s) |
|-------|---------------------------------------|------|-----------|----------|