

# Coffee Stout

- Gravity **13.6 BLG**
- ABV **5.6 %**
- IBU **21**
- SRM **34**
- Style **Sweet 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 **70 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **17.9 liter(s)**
- Total mash volume **23.8 liter(s)**

## Fermentables

| Type  | Name                        | Amount         | Yield | EBC  |
|-------|-----------------------------|----------------|-------|------|
| Grain | Viking Pale Ale malt        | 4 kg (67.2%)   | 80 %  | 5    |
| Grain | Strzegom Barwiący           | 0.35 kg (5.9%) | 68 %  | 1300 |
| Grain | Viking Caramel Pale         | 0.4 kg (6.7%)  | 77 %  | 8    |
| Grain | Black Barley (Roast Barley) | 0.2 kg (3.4%)  | 55 %  | 985  |
| Grain | Viking Munich Malt          | 1 kg (16.8%)   | 78 %  | 18   |

## Hops

| Use for | Name    | Amount | Time   | Alpha acid |
|---------|---------|--------|--------|------------|
| Boil    | Chinook | 20 g   | 30 min | 13 %       |

## Yeasts

| Name                       | Type | Form   | Amount | Laboratory       |
|----------------------------|------|--------|--------|------------------|
| FM10 O czym szumią wierzby | Ale  | Liquid | 30 ml  | Fermentum Mobile |

## Extras

| Type        | Name            | Amount | Use for   | Time     |
|-------------|-----------------|--------|-----------|----------|
| Flavor      | Kawa z ekspresu | 200 g  | Secondary | 7 day(s) |
| Flavor      | Laktoza         | 0.5 g  | Secondary | 7 day(s) |
| Water Agent | chlorek wapnia  | 15 g   | Mash      | ---      |