

# 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	---