

## Coffee stout

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- Gravity **16.1 BLG**
- ABV ---
- IBU ---
- SRM **41.9**
- Style **Sweet Stout**

### Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **5 %**
- Size with trub loss **26.3 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **31.7 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **2.8 liter(s) / kg**
- Mash size **21.6 liter(s)**
- Total mash volume **29.3 liter(s)**

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pilzneński	4.8 kg (62.3%)	80 %	4
Grain	Strzegom Monachijski typ I	1 kg (13%)	79 %	16
Grain	Pszeniczny	0.6 kg (7.8%)	85 %	4
Grain	Czekoladowy	0.5 kg (6.5%)	60 %	788
Grain	Strzegom Monachijski typ II	0.5 kg (6.5%)	65 %	22
Grain	Jęczmień palony	0.2 kg (2.6%)	55 %	985
Grain	Special B Malt	0.1 kg (1.3%)	65.2 %	315