

# Coffee Vanilla Citrus EJ vel Starbuck Style EJ

- Gravity **16.1 BLG**
- ABV **6.8 %**
- IBU **25**
- SRM **36.8**
- Style **American Stout**

## Batch size

- Expected quantity of finished beer **10 liter(s)**
- Trub loss **1 %**
- Size with trub loss **10.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **12.2 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **2.5 liter(s) / kg**
- Mash size **8.1 liter(s)**
- Total mash volume **11.4 liter(s)**

## Steps

- Temp **66 C**, Time **60 min**

## Mash step by step

- Heat up **8.1 liter(s)** of strike water to **75.3C**
- Add grains
- Keep mash **60 min** at **66C**
- Sparge using **7.4 liter(s)** of **76C** water or to achieve **12.2 liter(s)** of wort

## Fermentables

| Type  | Name                      | Amount          | Yield | EBC  |
|-------|---------------------------|-----------------|-------|------|
| Grain | Strzegom Pilzneński       | 1 kg (30.7%)    | 80 %  | 4    |
| Grain | Strzegom Pale Ale         | 1.5 kg (46%)    | 79 %  | 6    |
| Grain | Strzegom Czekoladowy 1200 | 0.208 kg (6.4%) | 68 %  | 1202 |
| Grain | Strzegom Czekoladowy 400  | 0.25 kg (7.7%)  | 68 %  | 400  |
| Grain | Carared                   | 0.3 kg (9.2%)   | 75 %  | 39   |

## Hops

| Use for | Name              | Amount | Time   | Alpha acid |
|---------|-------------------|--------|--------|------------|
| Boil    | Marynka           | 8 g    | 60 min | 6 %        |
| Boil    | Lublin (Lubelski) | 20 g   | 60 min | 4 %        |

## Yeasts

| Name         | Type | Form | Amount | Laboratory |
|--------------|------|------|--------|------------|
| Safale US-05 | Ale  | Dry  | 11 g   | Fermentis  |

## Extras

| Type   | Name    | Amount | Use for   | Time     |
|--------|---------|--------|-----------|----------|
| Flavor | Laktoza | 350 g  | Boil      | 45 min   |
| Flavor | kawa    | 100 g  | Secondary | 7 day(s) |