

Coffee stout

- Gravity **11 BLG**
- ABV **4.4 %**
- IBU **60**
- SRM **27.9**
- Style **Dry Stout**

Batch size

- Expected quantity of finished beer **10 liter(s)**
- Trub loss **10 %**
- Size with trub loss **11 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **13.2 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **7.2 liter(s)**
- Total mash volume **9.6 liter(s)**

Steps

- Temp **68 C**, Time **60 min**

Mash step by step

- Heat up **7.2 liter(s)** of strike water to **76C**
- Add grains
- Keep mash **60 min** at **68C**
- Sparge using **8.4 liter(s)** of **76C** water or to achieve **13.2 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|-----------------------------|---------------|-------|-----|
| Grain | Strzegom Pale Ale | 2 kg (83.3%) | 79 % | 6 |
| Grain | Strzegom Czekoladowy ciemny | 0.2 kg (8.3%) | 68 % | 800 |
| Grain | Jęczmień palony | 0.1 kg (4.2%) | 55 % | 985 |
| Grain | płatki owsiane | 0.1 kg (4.2%) | 50 % | 6 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|-----------|--------|--------|--------|------------|
| Boil | Magnat | 15 g | 50 min | 11 % |
| Whirlpool | Aurora | 15 g | 20 min | 8.5 % |
| Boil | lunga | 15 g | 20 min | 12.5 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|------|------|------|--------|------------|
| D | Wine | Dry | 5.75 g | --- |

Extras

| Type | Name | Amount | Use for | Time |
|--------|------|--------|-----------|-----------|
| Flavor | Kawa | 50 g | Secondary | 14 day(s) |