

# Darth Vader Coffee Stout

- Gravity **13.3 BLG**
- ABV **5.5 %**
- IBU **24**
- SRM **24.6**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **71 min**
- Evaporation rate **10 %/h**
- Boil size **28 liter(s)**

## Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **16.4 liter(s)**
- Total mash volume **21.9 liter(s)**

## Steps

- Temp **67 C**, Time **60 min**

## Mash step by step

- Heat up **16.4 liter(s)** of strike water to **74.8C**
- Add grains
- Keep mash **60 min** at **67C**
- Sparge using **17.1 liter(s)** of **76C** water or to achieve **28 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pils	4 kg (73.1%)	80.5 %	3
Grain	Pszeniczny	0.5 kg (9.1%)	85 %	4
Grain	Caramel/Crystal Malt - 20L	0.5 kg (9.1%)	75 %	39
Grain	Chocolate Malt (UK)	0.35 kg (6.4%)	73 %	887
Grain	Black Barley (Roast Barley)	0.125 kg (2.3%)	55 %	985

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	20 g	60 min	10 %
Boil	Willamette	25 g	10 min	5 %

## Yeasts

Name	Type	Form	Amount	Laboratory
FM13 Irlandzkie Ciemności	Ale	Liquid	100 ml	Fermentum Mobile

## Extras

Type	Name	Amount	Use for	Time
Flavor	Kawa	100 g	Boil	1 min