

# fest coffe

- Gravity **18 BLG**
- ABV ---
- IBU **30**
- SRM **37.5**
- Style **Foreign Extra 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 **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **18.8 liter(s)**
- Total mash volume **25.1 liter(s)**

## Steps

- Temp **67 C**, Time **60 min**
- Temp **72 C**, Time **15 min**
- Temp **78 C**, Time **5 min**

## Mash step by step

- Heat up **18.8 liter(s)** of strike water to **74.8C**
- Add grains
- Keep mash **60 min** at **67C**
- Keep mash **15 min** at **72C**
- Keep mash **5 min** at **78C**
- Sparge using **12.8 liter(s)** of **76C** water or to achieve **25.3 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	5 kg (79.8%)	81 %	4
Grain	Pszeniczny	0.5 kg (8%)	85 %	4
Grain	Caraaroma	0.267 kg (4.3%)	78 %	400
Grain	Strzegom Czekoladowy 1200	0.5 kg (8%)	68 %	1202

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	30 g	60 min	10 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale S-04	Ale	Dry	12.5 g	Safale

## Extras

Type	Name	Amount	Use for	Time
Spice	kawa	200 g	Boil	0 min
Flavor	kawa espresso	500 g	Bottling	---

## Notes

- Jeszcze brak konkretnego pomysłu na kawę w piwie. Napewno do kotła po wyłączeniu palnika + na zimno, ale nie wiem czy ziarna czy zmieloną kawę czy zaparzone espresso  
Edit: do kotła poszło 200g brazylijskiej arabiki na zimno prawdopodobnie cukier rozpuszczę w zaparzonym espresso  
*Nov 7, 2016, 9:45 AM*