

## Po szóste Coffe Stout

- Gravity **13.1 BLG**
- ABV ---
- IBU **50**
- SRM **48.9**
- Style **American Stout**

### Batch size

- Expected quantity of finished beer **10 liter(s)**
- Trub loss **5 %**
- Size with trub loss **10.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **12.7 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **7.5 liter(s)**
- Total mash volume **10 liter(s)**

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Briess - Pale Ale Malt	2 kg (80%)	80 %	7
Grain	Barley, Flaked	0.2 kg (8%)	70 %	4
Grain	Black Barley (Roast Barley)	0.2 kg (8%)	55 %	1000
Grain	Briess - Dark Chocolate Malt	0.1 kg (4%)	60 %	1200

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	triskel	15 g	50 min	7.6 %
Boil	Challenger	15 g	60 min	7 %

### Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Dry	11.5 g	Fermentis

### Extras

Type	Name	Amount	Use for	Time
Flavor	coffe	50 g	Boil	10 min