

#Sowa 10 - Anan Kofan Coffee Stout

- Gravity **14.5 BLG**
- ABV **6 %**
- IBU **97**
- SRM **34.1**
- Style **Foreign Extra Stout**

Batch size

- Expected quantity of finished beer **15 liter(s)**
- Trub loss **5 %**
- Size with trub loss **15.8 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **19 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **10.9 liter(s)**
- Total mash volume **14.6 liter(s)**

Steps

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

Mash step by step

- Heat up **10.9 liter(s)** of strike water to **74.9C**
- Add grains
- Keep mash **60 min** at **67C**
- Sparge using **11.8 liter(s)** of **76C** water or to achieve **19 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	2.8 kg (67.5%)	80 %	5
Grain	Słód Caramunich Typ II Weyermann	0.15 kg (3.6%)	73 %	120
Grain	Weyermann Caramunich 3	0.15 kg (3.6%)	76 %	150
Grain	Żytni Czekoladowy	0.15 kg (3.6%)	75 %	700
Grain	Chocolate Malt (UK)	0.4 kg (9.6%)	73 %	887
Dry Extract	WES ekstrakt słodowy jasny	0.5 kg (12%)	90 %	20

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Magnat	25 g	60 min	11.2 %
Boil	Amarillo	25 g	60 min	9.5 %
Boil	Equinox	20 g	5 min	13.1 %
Boil	Citra	20 g	5 min	12 %
Boil	Mosaic	20 g	5 min	10 %
Boil	Mount Hood	20 g	5 min	5.5 %
Boil	Chinook	15 g	5 min	13 %

Yeasts

Name	Type	Form	Amount	Laboratory
Safale S-04	Ale	Dry	11.5 g	Safale

Extras

Type	Name	Amount	Use for	Time
Flavor	Kawa	100 g	Boil	5 min

Notes

- Brzeczka startowa 15 BLG, zakończyło na 4,5 BLG
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