

#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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