

#0 COFFEE STOUT

- Gravity **15 BLG**
- ABV **6.2 %**
- IBU **66**
- SRM **41.1**
- 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 **15 %/h**
- Boil size **26.4 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **21.3 liter(s)**
- Total mash volume **27.4 liter(s)**

Steps

- Temp **65 C**, Time **60 min**
- Temp **76 C**, Time **10 min**

Mash step by step

- Heat up **21.3 liter(s)** of strike water to **71.4C**
- Add grains
- Keep mash **60 min** at **65C**
- Keep mash **10 min** at **76C**
- Sparge using **11.2 liter(s)** of **76C** water or to achieve **26.4 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|--|---------------|-------|------|
| Grain | Słód pale ale Viking Malt (Strzegom) | 5 kg (82%) | --- % | 5 |
| Grain | Słód karmelowy 100 - Viking Malt (Strzegom) | 0.2 kg (3.3%) | --- % | 100 |
| Grain | Słód karmelowy 200 - Viking Malt (Strzegom) | 0.2 kg (3.3%) | --- % | 200 |
| Grain | Słód czekoladowy ciemny Viking Malt (Strzegom) | 0.3 kg (4.9%) | --- % | 1000 |
| Grain | Jęczmień prażony Viking Malt (Strzegom) | 0.3 kg (4.9%) | --- % | 1300 |
| Grain | Słód Carafa® Special Malt typ III Weyermann® | 0.1 kg (1.6%) | 1 % | 1400 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|-----------|-------|--------|--------|------------|
| Boil | Citra | 20 g | 60 min | 12.6 % |
| Boil | Citra | 40 g | 15 min | 12.6 % |
| Whirlpool | Citra | 40 g | 20 min | 12.6 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|------------------------|------|------|--------|------------------|
| Fermentis Safale US-05 | Ale | Dry | 23 g | Fermentis Safale |

Extras

| Type | Name | Amount | Use for | Time |
|--------|------------------------------|--------|---------|-------|
| Fining | whirlfloc T | 1.25 g | Boil | 5 min |
| Spice | cynamon cejloński | 10 g | Boil | 0 min |
| Flavor | kakao w proszku | 225 g | Boil | 0 min |
| Flavor | kawa espresso grubo zmielona | 225 g | Boil | 0 min |

Notes

- słód carafa special tylko dla podbicia barwy - na mash out w 76°C;
cynamon i kakao i kawa namaczone po wyłączeniu palnika przez 15 minut;
schłodzenie brzezki do temp. 15-16°C;
fermentacja burzliwa - temperatura piwa w głównej fazie fermentacji 16-22°C;
rozlew - poziom nasycenia 1,8-1,9 vol.;
refermentacja - 14-21 dni;

opcja: 1/2 warki ORANGE COFFEE STOUT: zest z pomarańczy 100g na "cichą" na 4 dni; zest na fermentację cichą zalany na 24h spirytusem
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