

#42 Coffee Stout

- Gravity **11 BLG**
- ABV ---
- IBU **21**
- SRM **28.4**
- Style **Dry Stout**

Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **5 %**
- Size with trub loss **26.3 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **31.7 liter(s)**

Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **16.5 liter(s)**
- Total mash volume **22 liter(s)**

Steps

- Temp **62 C**, Time **0 min**
- Temp **67 C**, Time **60 min**
- Temp **72 C**, Time **15 min**
- Temp **76 C**, Time **5 min**

Mash step by step

- Heat up **16.5 liter(s)** of strike water to **69C**
- Add grains
- Keep mash **0 min** at **62C**
- Keep mash **60 min** at **67C**
- Keep mash **15 min** at **72C**
- Keep mash **5 min** at **76C**
- Sparge using **20.7 liter(s)** of **76C** water or to achieve **31.7 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pale Malt (2 Row) UK	3 kg (54.5%)	75 %	6
Grain	Monachijski typ II	1 kg (18.2%)	79 %	22
Grain	Barley, Flaked	1 kg (18.2%)	70 %	4
Grain	Fawcett - Chocolate	0.25 kg (4.5%)	70 %	1200
Grain	Black Barley (Roast Barley)	0.25 kg (4.5%)	55 %	1300

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Fuggles	35 g	60 min	5.3 %
Boil	Fuggles	15 g	15 min	5.3 %

Yeasts

Name	Type	Form	Amount	Laboratory
FM13 Irlandzkie Ciemności	Ale	Liquid	30 ml	Fermentum Mobile

Extras

Recipe has been printed via **BREWNESS.com** - a complex online solution for homebrewers to track brewing process easily.

Type	Name	Amount	Use for	Time
Fining	Whirfloc	2.5 g	Boil	15 min
Flavor	Kawa	200 g	Boil	0 min