

BlackCat Coffee Stout

- Gravity **12.4 BLG**
- ABV **5 %**
- IBU **31**
- SRM **65.4**
- Style **Dry Stout**

Batch size

- Expected quantity of finished beer **23 liter(s)**
- Trub loss **5 %**
- Size with trub loss **24.6 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **29.6 liter(s)**

Fermentables

| Type | Name | Amount | Yield | EBC |
|----------------|---------------------------------|----------------|-------|-----|
| Liquid Extract | ekstrakt słodowy ciemny Bruntal | 1.7 kg (43.6%) | 90 % | 621 |
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| Liquid Extract | Bruntal | 0.5 kg (12.8%) | 81 % | 26 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|--------------------|--------|--------|------------|
| Boil | Marynka | 25 g | 60 min | 6.5 % |
| Boil | Marynka | 15 g | 30 min | 6.5 % |
| Boil | East Kent Goldings | 10 g | 30 min | 5.1 % |
| Aroma (end of boil) | East Kent Goldings | 20 g | 15 min | 5.1 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|--------------|------|------|--------|------------|
| Safale US-05 | Ale | Dry | 10.1 g | Fermentis |

Extras

| Type | Name | Amount | Use for | Time |
|--------|--|--------|---------|-------|
| Flavor | BlackCat Coffee czekolada deserowa i orzechy laskowe | 100 g | Boil | 2 min |

Notes

- kawę wrzucono w woreczku nylonowym na dwie minuty przed końcem i wyciągnięto po wyłączeniu palników

Kawa z auchan BlackCat Coffee czekolada deserowa i orzechy laskowe
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