

Caffe Stout

- Gravity **13.3 BLG**
- ABV **5.5 %**
- IBU **27**
- SRM **34.4**
- Style **Sweet Stout**

Batch size

- Expected quantity of finished beer **22 liter(s)**
- Trub loss **5 %**
- Size with trub loss **23.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **27.8 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **20.7 liter(s)**
- Total mash volume **26.6 liter(s)**

Steps

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

Mash step by step

- Heat up **20.7 liter(s)** of strike water to **73.7C**
- Add grains
- Keep mash **60 min** at **67C**
- Sparge using **13 liter(s)** of **76C** water or to achieve **27.8 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Briess - Pilsen Malt	4 kg (67.8%)	80.5 %	3
Grain	Karmelowy Jasny 50EBC	0.25 kg (4.2%)	75 %	50
Grain	Strzegom Czekoladowy ciemny	0.5 kg (8.5%)	68 %	1200
Grain	Jęczmień palony	0.15 kg (2.5%)	55 %	985
Grain	Pszeniczny	1 kg (16.9%)	85 %	5

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	25 g	50 min	9 %
Boil	Lubelski	18 g	10 min	4.8 %
Boil	Opal	12 g	10 min	8.4 %

Yeasts

Name	Type	Form	Amount	Laboratory
US 05	Ale	Dry	11.5 g	---

Extras

Type	Name	Amount	Use for	Time
Flavor	kawa espresso	50 g	Boil	5 min

Notes

- Kawa - świeżo zmielona do kotła na 5min gotowania brzezki.
Wszystkie słody od początku
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