

Coffe Stout

- Gravity **14.7 BLG**
- ABV **6.1 %**
- IBU **44**
- SRM **28.1**
- Style **Dry 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 **10 %/h**
- Boil size **25.3 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **18 liter(s)**
- Total mash volume **24 liter(s)**

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|-------------------|---------------|-------|------|
| Grain | Pilzneński | 4.5 kg (75%) | 81 % | 4 |
| Grain | Płatki pszeniczne | 1 kg (16.7%) | 85 % | 3 |
| Grain | Jęczmień palony | 0.5 kg (8.3%) | 55 % | 1000 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|-------------------|--------|--------|------------|
| Boil | Marynka | 60 g | 40 min | 8.2 % |
| Aroma (end of boil) | Lublin (Lubelski) | 30 g | 1 min | 2.6 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|-------------|------|------|--------|------------|
| Safale S-04 | Ale | Dry | 11.5 g | --- |

Extras

| Type | Name | Amount | Use for | Time |
|--------|------|--------|-----------|----------|
| Flavor | kawa | 20 g | Secondary | 5 day(s) |