

# Coffe Stout

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- 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)