

# Coffe Stout 15 BLG

- Gravity **15 BLG**
- ABV **6.2 %**
- IBU **36**
- SRM **44.7**
- 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 **18.6 liter(s)**
- Total mash volume **24.8 liter(s)**

## Steps

- Temp **52 C**, Time **10 min**
- Temp **66 C**, Time **35 min**
- Temp **72 C**, Time **30 min**
- Temp **78 C**, Time **60 min**
- Temp **72 C**, Time **10 min**

## Mash step by step

- Heat up **18.6 liter(s)** of strike water to **57.3C**
- Add grains
- Keep mash **10 min** at **52C**
- Keep mash **35 min** at **66C**
- Keep mash **10 min** at **72C**
- Keep mash **30 min** at **72C**
- Keep mash **60 min** at **78C**
- Sparge using **12.9 liter(s)** of **76C** water or to achieve **25.3 liter(s)** of wort

## Fermentables

| Type  | Name                        | Amount        | Yield | EBC  |
|-------|-----------------------------|---------------|-------|------|
| Grain | Viking Pale Ale malt        | 4 kg (64.5%)  | 80 %  | 5    |
| Grain | Strzegom Monachijski typ I  | 1 kg (16.1%)  | 79 %  | 16   |
| Grain | Strzegom Czekoladowy jasny  | 0.5 kg (8.1%) | 68 %  | 400  |
| Grain | Strzegom Czekoladowy ciemny | 0.5 kg (8.1%) | 68 %  | 1200 |
| Grain | Jęczmień palony             | 0.1 kg (1.6%) | 55 %  | 985  |
| Grain | Strzegom pszenica prażona   | 0.1 kg (1.6%) | 70 %  | 1000 |

## Hops

| Use for | Name    | Amount | Time   | Alpha acid |
|---------|---------|--------|--------|------------|
| Boil    | Marynka | 50 g   | 45 min | 7.8 %      |

## Yeasts

| Name | Type | Form | Amount | Laboratory |
|------|------|------|--------|------------|
|------|------|------|--------|------------|

|             |     |     |        |           |
|-------------|-----|-----|--------|-----------|
| Safale S-04 | Ale | Dry | 11.5 g | Fermentis |
|-------------|-----|-----|--------|-----------|

### Extras

| Type  | Name              | Amount | Use for | Time   |
|-------|-------------------|--------|---------|--------|
| Other | kawa mocno palona | 50 g   | Boil    | 15 min |

### Notes

- Nie dodajemy na początku słodów ciemnych bo utrudnia bardzo próbę jodową.  
Po negatywnej próbie jodowej podgrzać do 72 stopni, dodać ciemne słody, przetrzymać 10 minut. podgrzać do 76 stopni i wysładzać.  
*Nov 30, 2024, 3:12 PM*