

# COFFE STOUT

- Gravity **17.7 BLG**
- ABV **7.6 %**
- IBU **30**
- SRM **52.1**
- Style **Foreign Extra Stout**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **10 %**
- Size with trub loss **23 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **27.5 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **27.9 liter(s)**
- Total mash volume **35.9 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Briess - Pale Ale Malt	5 kg (62.7%)	80 %	7
Grain	Viking Munich Malt	0.5 kg (6.3%)	78 %	18
Grain	Chocolate Malt (UK)	0.19 kg (2.4%)	73 %	1200
Grain	Bestmalz Red X	0.25 kg (3.1%)	79 %	350
Grain	Special B Malt	0.14 kg (1.8%)	65.2 %	315
Grain	Fawcett - Pale Chocolate	0.5 kg (6.3%)	71 %	600
Grain	Fawcett - Pszeniczny Czekoladowy	0.7 kg (8.8%)	73 %	1001
Grain	Płatki pszeniczne	0.4 kg (5%)	85 %	3
Grain	Briess - Wheat Malt, White	0.3 kg (3.8%)	85 %	5

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Oktawia	40 g	60 min	7.1 %
Boil	Fuggles	30 g	20 min	4.5 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Slant	170 ml	Fermentis