

# Coffe Stout

- Gravity **16.1 BLG**
- ABV **6.8 %**
- IBU **57**
- SRM **35.2**
- Style **Foreign Extra Stout**

## Batch size

- Expected quantity of finished beer **22 liter(s)**
- Trub loss **10 %**
- Size with trub loss **24.2 liter(s)**
- Boil time **60 min**
- Evaporation rate **15 %/h**
- Boil size **30.4 liter(s)**

## Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **24.8 liter(s)**
- Total mash volume **31.9 liter(s)**

## Steps

- Temp **68 C**, Time **60 min**

## Mash step by step

- Heat up **24.8 liter(s)** of strike water to **74.9C**
- Add grains
- Keep mash **60 min** at **68C**
- Sparge using **12.7 liter(s)** of **76C** water or to achieve **30.4 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	5 kg (70.4%)	80 %	5
Grain	Coffee Castle Malting	0.5 kg (7%)	75 %	500
Grain	Colorado Honig	1 kg (14.1%)	79 %	7
Grain	Carafa III	0.3 kg (4.2%)	70 %	1034
Grain	Carafa II	0.3 kg (4.2%)	70 %	812

## Hops

Use for	Name	Amount	Time	Alpha acid
First Wort	Warrior	40 g	60 min	15.5 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Mangrove Jack's M42 New World Strong Ale	Ale	Dry	15 g	Mangrove Jack's

## Extras

Type	Name	Amount	Use for	Time
Flavor	Kawa	100 g	Secondary	5 day(s)
Flavor	Ziarno kakaowca	20 g	Secondary	5 day(s)