

## coffe stout v 2.0

- Gravity **12.6 BLG**
- ABV **5.1 %**
- IBU **35**
- SRM **36.2**
- Style **Foreign Extra Stout**

### Batch size

- Expected quantity of finished beer **37 liter(s)**
- Trub loss **3 %**
- Size with trub loss **40 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **48.1 liter(s)**

### Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **36.4 liter(s)**
- Total mash volume **46.8 liter(s)**

### Steps

- Temp **67 C**, Time **90 min**
- Temp **76 C**, Time **10 min**

### Mash step by step

- Heat up **36.4 liter(s)** of strike water to **73.7C**
- Add grains
- Keep mash **90 min** at **67C**
- Keep mash **10 min** at **76C**
- Sparge using **22.1 liter(s)** of **76C** water or to achieve **48.1 liter(s)** of wort

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	4 kg (38.5%)	80 %	5
Grain	Viking Golden ale	4 kg (38.5%)	80 %	14
Grain	Carahell	1 kg (9.6%)	77 %	26
Grain	Fawcett - Pale Chocolate	0.5 kg (4.8%)	71 %	1150
Grain	Castle Cafe	0.5 kg (4.8%)	75.5 %	500
Grain	Strzegom Barwiący	0.4 kg (3.8%)	68 %	1300

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Chinook	50 g	60 min	12 %

### Yeasts

Name	Type	Form	Amount	Laboratory
Safale S-04	Ale	Dry	11 g	Fermentis

### Extras

Type	Name	Amount	Use for	Time
Flavor	kawa jacobs	500 g	Secondary	5 day(s)

Flavor	laktoza	500 g	Boil	10 min
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## Notes

- kawa do piekarnika 120C - 20min  
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