

coffea irish stout

- Gravity **19.6 BLG**
- ABV ---
- IBU ---
- SRM **41.3**
- Style **Foreign Extra Stout**

Batch size

- Expected quantity of finished beer **18 liter(s)**
- Trub loss **5 %**
- Size with trub loss **19.1 liter(s)**
- Boil time **1 min**
- Evaporation rate **1 %/h**
- Boil size **19.3 liter(s)**

Fermentables

Type	Name	Amount	Yield	EBC
Liquid Extract	Coopers LME - Dark	1.7 kg (33.3%)	78 %	48
Liquid Extract	coopers irish stout	1.7 kg (33.3%)	78 %	225
Liquid Extract	Coopers LME - Light	1.7 kg (33.3%)	78 %	7

Yeasts

Name	Type	Form	Amount	Laboratory
yeast	Ale	Dry	21 g	coopers

Extras

Type	Name	Amount	Use for	Time
Flavor	espresso	100 g	Primary	14 day(s)