

# coffee and whisky oak chips stout

- Gravity **15.5 BLG**
- ABV ---
- IBU **45**
- SRM **36.9**
- 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 **27.8 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Liquid Extract	Coopers LME - Dark	3 kg (50%)	78 %	130
Liquid Extract	Coopers LME - Light	1.5 kg (25%)	78 %	7
Dry Extract	Muntons DME - Extra Dark	1.5 kg (25%)	95 %	75

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Kent Goldings	50 g	60 min	5.5 %
Boil	Centennial	10 g	60 min	10.5 %
Aroma (end of boil)	Centennial	20 g	15 min	10.5 %
Dry Hop	Centennial	40 g	14 day(s)	10.5 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale S-04	Ale	Dry	11.5 g	Safale

## Extras

Type	Name	Amount	Use for	Time
Other	whisky oak chips	150 g	Secondary	14 day(s)
Flavor	kawa mielona	200 g	Boil	20 min