

# Coffee Dry Stout

- Gravity **11.9 BLG**
- ABV **4.8 %**
- IBU **30**
- SRM **34.7**
- Style **Dry Stout**

## Batch size

- Expected quantity of finished beer **24 liter(s)**
- Trub loss **5 %**
- Size with trub loss **25.2 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **30.4 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **4 liter(s) / kg**
- Mash size **23.1 liter(s)**
- Total mash volume **28.9 liter(s)**

## Steps

- Temp **65 C**, Time **60 min**
- Temp **78 C**, Time **10 min**

## Mash step by step

- Heat up **23.1 liter(s)** of strike water to **70.6C**
- Add grains
- Keep mash **60 min** at **65C**
- Keep mash **10 min** at **78C**
- Sparge using **13.1 liter(s)** of **76C** water or to achieve **30.4 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pilzneński	4.5 kg (78%)	80 %	4
Grain	Płatki owsiane	0.4 kg (6.9%)	85 %	3
Grain	Strzegom Karmel 600	0.3 kg (5.2%)	68 %	601
Grain	Strzegom Czekoladowy ciemny	0.2 kg (3.5%)	68 %	1200
Grain	Jęczmień palony	0.2 kg (3.5%)	55 %	985
Grain	Strzegom Barwiący	0.17 kg (2.9%)	68 %	1300

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Styrian Eureka	25 g	60 min	13 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safbrew US-05	Ale	Dry	11.5 g	---

## Extras

Type	Name	Amount	Use for	Time
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Flavor	kawa espresso	400 g	Secondary	5 day(s)
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