

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 |
|------|------|--------|---------|------|
|------|------|--------|---------|------|

| | | | | |
|--------|---------------|-------|-----------|----------|
| Flavor | kawa espresso | 400 g | Secondary | 5 day(s) |
|--------|---------------|-------|-----------|----------|