

## Coffee extra stout

---

- Gravity **21.6 BLG**
- ABV **9.7 %**
- IBU **105**
- SRM **52.5**
- Style **Foreign Extra Stout**

### Batch size

- Expected quantity of finished beer **10 liter(s)**
- Trub loss **10 %**
- Size with trub loss **11 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **13.8 liter(s)**

### Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **15.9 liter(s)**
- Total mash volume **21.2 liter(s)**

### Steps

- Temp **68 C**, Time **90 min**
- Temp **68 C**, Time **60 min**
- Temp **76 C**, Time **10 min**

### Mash step by step

- Heat up **15.9 liter(s)** of strike water to **76C**
- Add grains
- Keep mash **60 min** at **68C**
- Keep mash **90 min** at **68C**
- Keep mash **10 min** at **76C**
- Sparge using **3.2 liter(s)** of **76C** water or to achieve **13.8 liter(s)** of wort

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Castle Pale Ale	4 kg (75.5%)	80 %	8
Grain	Biscuit Malt	0.5 kg (9.4%)	79 %	45
Grain	Caraaroma	0.2 kg (3.8%)	78 %	300
Grain	Jęczmień palony	0.35 kg (6.6%)	55 %	985
Grain	Fawcett - Pszeniczny Czekoladowy	0.25 kg (4.7%)	73 %	1001

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Magnum	55 g	60 min	13.5 %

### Yeasts

Name	Type	Form	Amount	Laboratory
Mangrove Jack's M12 Voss Kveik	Ale	Slant	100 ml	Mangrove Jack's

### Extras

Type	Name	Amount	Use for	Time
------	------	--------	---------	------

Flavor	kawa bourbon od rabena	100 g	Secondary	7 day(s)
wrzucić na 20min 120°C do piekarnika, schłodzić i do piwa w woreczku na koniec cichej				

## Notes

- zacieranie dwuetapowe:  
3kg pale ale  
reszta  
*Mar 31, 2024, 12:47 AM*