

# COFFEE IRISH STOUT 12 BLG #28

- Gravity **12.4 BLG**
- ABV **5 %**
- IBU **40**
- SRM **38.7**
- Style **Dry Stout**

## Batch size

- Expected quantity of finished beer **10 liter(s)**
- Trub loss **5 %**
- Size with trub loss **10.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **12.7 liter(s)**

## Mash information

- Mash efficiency **85 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **7.9 liter(s)**
- Total mash volume **10.1 liter(s)**

## Steps

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

## Mash step by step

- Heat up **7.9 liter(s)** of strike water to **71.4C**
- Add grains
- Keep mash **60 min** at **65C**
- Sparge using **7.1 liter(s)** of **76C** water or to achieve **12.7 liter(s)** of wort

## Fermentables

| Type  | Name                           | Amount         | Yield | EBC  |
|-------|--------------------------------|----------------|-------|------|
| Grain | Bruntal Pale Ale               | 1.7 kg (75.6%) | 80 %  | 35   |
| Grain | Jęczmień palony                | 0.2 kg (8.9%)  | 55 %  | 985  |
| Grain | Carafa III                     | 0.1 kg (4.4%)  | 70 %  | 1034 |
| Grain | Płatki owsiane                 | 0.2 kg (8.9%)  | 85 %  | 3    |
| Grain | Strzegom<br>Czekoladowy ciemny | 0.05 kg (2.2%) | 68 %  | 1200 |

## Hops

| Use for | Name       | Amount | Time   | Alpha acid |
|---------|------------|--------|--------|------------|
| Boil    | Tradition  | 20 g   | 60 min | 5.5 %      |
| Boil    | Challenger | 20 g   | 25 min | 5.1 %      |

## Yeasts

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

## Extras

| Type  | Name                                     | Amount | Use for   | Time     |
|-------|--|--------|-----------|----------|
| Spice | Arabica Coffee&<br>Sons Brazylijski Duet | 60 g   | Secondary | 3 day(s) |