

## Coffee Irish Stout #2

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- Gravity **13.6 BLG**
- ABV **5.6 %**
- IBU **34**
- SRM **32.3**
- Style **Dry Stout**

### Batch size

- Expected quantity of finished beer **19 liter(s)**
- Trub loss **5 %**
- Size with trub loss **20.9 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.1 liter(s)**

### Mash information

- Mash efficiency **90 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **16.1 liter(s)**
- Total mash volume **20.7 liter(s)**

### Steps

- Temp **66 C**, Time **60 min**
- Temp **78 C**, Time **1 min**

### Mash step by step

- Heat up **16.1 liter(s)** of strike water to **72.6C**
- Add grains
- Keep mash **60 min** at **66C**
- Keep mash **1 min** at **78C**
- Sparge using **13.6 liter(s)** of **76C** water or to achieve **25.1 liter(s)** of wort

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	3 kg (65.2%)	80 %	5
Grain	Viking Munich Malt	1 kg (21.7%)	78 %	18
Grain	Weyermann - Chocolate Wheat	0.2 kg (4.3%)	74 %	900
Grain	Jęczmień palony	0.3 kg (6.5%)	55 %	985
Grain	Weyermann - Carafa III Special	0.1 kg (2.2%)	70 %	1300

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Challenger	30 g	60 min	7.4 %
Boil	East Kent Goldings	20 g	20 min	5.8 %
Boil	East Kent Goldings	20 g	5 min	5.8 %

### Yeasts

Name	Type	Form	Amount	Laboratory
FM13 Irlandzkie Ciemności	Ale	Slant	250 ml	Fermentum Mobile

### Extras

Type	Name	Amount	Use for	Time
Fining	Mech irlandzki	5 g	Boil	10 min
Spice	Coffee & Sons - Słodki Shot (kawa)	100 g	Boil	1 min