

# Coffee Stout

- Gravity **14 BLG**
- ABV ---
- IBU **62**
- SRM **59.9**
- Style **Sweet Stout**

## Batch size

- Expected quantity of finished beer **19.5 liter(s)**
- Trub loss **7.5 %**
- Size with trub loss **21 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.2 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **2.3 liter(s)**
- Total mash volume **3 liter(s)**

## Steps

- Temp **70 C**, Time **15 min**

## Mash step by step

- Heat up **2.3 liter(s)** of strike water to **78.2C**
- Add grains
- Keep mash **15 min** at **70C**
- Sparge using **23.7 liter(s)** of **76C** water or to achieve **25.2 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Liquid Extract	WES ekstrakt słodowy jasny	1.7 kg (31.8%)	80 %	---
Liquid Extract	WES ekstrakt słodowy ciemny	2.9 kg (54.2%)	80 %	---
Grain	Jęczmień palony	0.5 kg (9.3%)	55 %	1200
Grain	Strzegom Czekoladowy ciemny	0.25 kg (4.7%)	68 %	1200

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Magnum	40 g	60 min	13.5 %
Boil	Magnum	10 g	0 min	13.5 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale S-04	Ale	Dry	11 g	Safale

## Extras

Type	Name	Amount	Use for	Time
Spice	Kawa mielona 100% arabica	150 g	Boil	15 min

Flavor	Płatki dębowe macerowane w whiskey	20 g	Secondary	30 day(s)
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### Notes

- Po pół roku piwo zdecydowanie ułożone. Dębiny nie czuć ani trochę. Kawa bardzo wyraźna bez posmaków kwaskowych. Idealne do słodkich deserów.  
*Sep 13, 2016, 8:46 PM*