

Coffee Stout

- Gravity **12.6 BLG**
- ABV **5.1 %**
- IBU **24**
- SRM **27.8**
- Style **Oatmeal Stout**

Batch size

- Expected quantity of finished beer **13 liter(s)**
- Trub loss **5 %**
- Size with trub loss **13.7 liter(s)**
- Boil time **70 min**
- Evaporation rate **10 %/h**
- Boil size **16.6 liter(s)**

Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **10.6 liter(s)**
- Total mash volume **14.2 liter(s)**

Steps

- Temp **67 C**, Time **60 min**

Mash step by step

- Heat up **10.6 liter(s)** of strike water to **74.9C**
- Add grains
- Keep mash **60 min** at **67C**
- Sparge using **9.6 liter(s)** of **76C** water or to achieve **16.6 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|---|--|----------------|-------|------|
| Grain | Viking Pale Ale malt | 2.5 kg (70.4%) | 80 % | 5 |
| Grain | Fawcett - Pszeniczny Czekoladowy | 0.15 kg (4.2%) | 73 % | 1001 |
| I should probably use lighter malt here | | | | |
| Grain | Fawcett - Crystal | 0.3 kg (8.5%) | 70 % | 160 |
| Crystal I Thomas Fawcett | | | | |
| Grain | Pszeniczny | 0.5 kg (14.1%) | 85 % | 4 |
| Pszeniczny Jasny Bestmalz | | | | |
| Grain | Jęczmień palony | 0.1 kg (2.8%) | 55 % | 1200 |
| Palone Ziarno Jęczmienia Castlemalting | | | | |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|--------------------|--------|--------|------------|
| Boil | Target | 10 g | 60 min | 10.5 % |
| Aroma (end of boil) | Fuggles | 10 g | 10 min | 4.5 % |
| Aroma (end of boil) | East Kent Goldings | 10 g | 10 min | 5.1 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|------|------|------|--------|------------|
|------|------|------|--------|------------|

| | | | | |
|---------------------------|-----|--------|-------|------------------|
| FM13 Irlandzkie Ciemności | Ale | Liquid | 30 ml | Fermentum Mobile |
|---------------------------|-----|--------|-------|------------------|

Extras

| Type | Name | Amount | Use for | Time |
|--------|-----------------|--------|---------|--------|
| Flavor | Coffee (brewed) | 70 g | Boil | 3 min |
| Fining | Mech irlandzki | 4 g | Boil | 15 min |

Notes

- Based on:
<https://www.piwo.org/forums/topic/5046-espresso-stout-stout-kawowy/>
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