

# Coffee stout

- Gravity **10.5 BLG**
- ABV **4.2 %**
- IBU **22**
- SRM **35.1**
- Style **Dry Stout**

## Batch size

- Expected quantity of finished beer **11 liter(s)**
- Trub loss **10 %**
- Size with trub loss **12.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **15 %/h**
- Boil size **15.2 liter(s)**

## Mash information

- Mash efficiency **72 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **7.5 liter(s)**
- Total mash volume **10 liter(s)**

## Steps

- Temp **65 C**, Time **60 min**
- Temp **78 C**, Time **1 min**

## Mash step by step

- Heat up **7.5 liter(s)** of strike water to **72.5C**
- Add grains
- Keep mash **60 min** at **65C**
- Keep mash **1 min** at **78C**
- Sparge using **10.2 liter(s)** of **76C** water or to achieve **15.2 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	1.75 kg (70%)	81 %	4
Grain	Oats, Malted	0.25 kg (10%)	80 %	2
Grain	Castle Cafe	0.3 kg (12%)	75.5 %	500
Grain	Weyermann - Roasted Barley	0.2 kg (8%)	70 %	1300

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Magnum	10 g	40 min	12 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Mangrove Jack's M42 New World Strong Ale	Ale	Slant	70 ml	Mangrove Jack's

## Extras

Type	Name	Amount	Use for	Time
Flavor	Kawa ziarnista	15 g	Secondary	2 day(s)
Flavor	Espresso	300 g	Bottling	---