

# 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  | ---      |