

coffee stout

- Gravity **13.6 BLG**
- ABV **5.6 %**
- IBU **25**
- SRM **42.3**
- Style **Dry Stout**

Batch size

- Expected quantity of finished beer **21.37 liter(s)**
- Trub loss **5 %**
- Size with trub loss **24.6 liter(s)**
- Boil time **60 min**
- Evaporation rate **15 %/h**
- Boil size **30.7 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **19.5 liter(s)**
- Total mash volume **26 liter(s)**

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|--------------------------------|----------------|-------|------|
| Grain | Viking Pale Ale malt | 4 kg (61.5%) | 80 % | 5 |
| Grain | Jęczmień palony | 0.5 kg (7.7%) | 55 % | 985 |
| Grain | Strzegom Czekoladowy ciemny | 0.25 kg (3.8%) | 68 % | 1200 |
| Grain | Strzegom pszenica prażona | 0.25 kg (3.8%) | 70 % | 1000 |
| Grain | Biscuit Malt | 1 kg (15.4%) | 79 % | 45 |
| Grain | Żytni | 0.5 kg (7.7%) | 85 % | 8 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|----------|--------|----------|------------|
| Boil | Fuggles | 50 g | 60 min | 4.5 % |
| Aroma (end of boil) | Fuggles | 50 g | 5 min | 4.5 % |
| Dry Hop | Książęcy | 100 g | 5 day(s) | 7 % |

Extras

| Type | Name | Amount | Use for | Time |
|--------|-------------------|--------|---------|-------|
| Flavor | kawa bezkofeinowa | 250 g | Boil | 2 min |