

## coffee stout

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- Gravity **11.9 BLG**
- ABV **4.8 %**
- IBU **25**
- SRM **35.3**
- Style **Dry Stout**

### Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.3 liter(s)**

### Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **15.5 liter(s)**
- Total mash volume **20.6 liter(s)**

### Steps

- Temp **65 C**, Time **70 min**

### Mash step by step

- Heat up **15.5 liter(s)** of strike water to **72.5C**
- Add grains
- Keep mash **70 min** at **65C**
- Sparge using **15 liter(s)** of **76C** water or to achieve **25.3 liter(s)** of wort

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pilsner malt	3.5 kg (67.8%)	82 %	4
Grain	Viking Munich Malt	1 kg (19.4%)	78 %	18
Grain	Jęczmień palony	0.1 kg (1.9%)	55 %	985
Grain	Fawcett - Pszeniczny Czekoladowy	0.25 kg (4.8%)	73 %	1001
Grain	Castle Cafe	0.06 kg (1.2%)	75.5 %	480
Grain	Strzegom Barwiący	0.25 kg (4.8%)	68 %	1300

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	25 g	60 min	8.8 %

### Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Dry	11.5 g	Fermentis

### Extras

Type	Name	Amount	Use for	Time
Other	kawa	180 g	Boil	5 min