

Coffee Vanilla Citrus EJ vel Starbuck Style EJ

- Gravity **16.1 BLG**
- ABV **6.8 %**
- IBU **25**
- SRM **36.8**
- Style **American Stout**

Batch size

- Expected quantity of finished beer **10 liter(s)**
- Trub loss **1 %**
- Size with trub loss **10.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **12.2 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **2.5 liter(s) / kg**
- Mash size **8.1 liter(s)**
- Total mash volume **11.4 liter(s)**

Steps

- Temp **66 C**, Time **60 min**

Mash step by step

- Heat up **8.1 liter(s)** of strike water to **75.3C**
- Add grains
- Keep mash **60 min** at **66C**
- Sparge using **7.4 liter(s)** of **76C** water or to achieve **12.2 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|---------------------------|-----------------|-------|------|
| Grain | Strzegom Pilzneński | 1 kg (30.7%) | 80 % | 4 |
| Grain | Strzegom Pale Ale | 1.5 kg (46%) | 79 % | 6 |
| Grain | Strzegom Czekoladowy 1200 | 0.208 kg (6.4%) | 68 % | 1202 |
| Grain | Strzegom Czekoladowy 400 | 0.25 kg (7.7%) | 68 % | 400 |
| Grain | Carared | 0.3 kg (9.2%) | 75 % | 39 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|-------------------|--------|--------|------------|
| Boil | Marynka | 8 g | 60 min | 6 % |
| Boil | Lublin (Lubelski) | 20 g | 60 min | 4 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|--------------|------|------|--------|------------|
| Safale US-05 | Ale | Dry | 11 g | Fermentis |

Extras

| Type | Name | Amount | Use for | Time |
|--------|---------|--------|-----------|----------|
| Flavor | Laktoza | 350 g | Boil | 45 min |
| Flavor | kawa | 100 g | Secondary | 7 day(s) |