

Coffee Vanilla Citrus EJ vel Starbuck Style EJ

- Gravity **15.9 BLG**
- ABV ---
- IBU **82**
- SRM **40**
- Style **American Stout**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **1 %**
- Size with trub loss **20.2 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **24.4 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **2.5 liter(s) / kg**
- Mash size **14.4 liter(s)**
- Total mash volume **20.2 liter(s)**

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pilzneński	2.1 kg (36.4%)	80 %	4
Grain	Strzegom Pale Ale	3.09 kg (53.6%)	79 %	6
Grain	Strzegom Czekoladowy 1200	0.287 kg (5%)	68 %	1202
Grain	Strzegom Czekoladowy 400	0.287 kg (5%)	68 %	400

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	28 g	60 min	10.5 %
Boil	Sybilla	10 g	60 min	6 %
Boil	Sticklebract	10 g	60 min	12.6 %
Aroma (end of boil)	Sybilla	40 g	10 min	6 %
Aroma (end of boil)	Sticklebract	40 g	10 min	12.3 %

Yeasts

Name	Type	Form	Amount	Laboratory
Mangrove Jack's M44 US West Coast	Ale	Slant	200 ml	Mangrove Jack's

Extras

Type	Name	Amount	Use for	Time
Flavor	Płatki dębowe z beczki po sherry	50 g	Secondary	10 day(s)