

# Coffeelicious

- Gravity **14.3 BLG**
- ABV ---
- IBU ---
- SRM **43.4**
- Style **Sweet Stout**

## Batch size

- Expected quantity of finished beer **21 liter(s)**
- Trub loss **5 %**
- Size with trub loss **22.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **26.5 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **17.3 liter(s)**
- Total mash volume **23 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pale Ale	4 kg (69.6%)	79 %	6
Grain	Karmelowy Pszeniczny Strzegom	0.5 kg (8.7%)	79 %	130
Grain	Strzegom Monachijski typ I	0.5 kg (8.7%)	79 %	16
Grain	Strzegom Czekoladowy jasny	0.25 kg (4.3%)	68 %	400
Grain	Strzegom Karmel 300	0.25 kg (4.3%)	68 %	601
Grain	Jęczmień palony	0.25 kg (4.3%)	55 %	985

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Slant	30 ml	Fermentis

## Extras

Type	Name	Amount	Use for	Time
Flavor	Mielona Kawa	150 g	Boil	0 min
Flavor	Laktoza	700 g	Boil	15 min
Flavor	Laska Wanilii	4 g	Secondary	14 day(s)