

Coffeen (American Stout 16 Piwny Kraft)

- Gravity **16.8 BLG**
- ABV **7.1 %**
- IBU **68**
- SRM **33.5**
- Style **American Stout**

Batch size

- Expected quantity of finished beer **17 liter(s)**
- Trub loss **7 %**
- Size with trub loss **18.7 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **22.4 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.42 liter(s) / kg**
- Mash size **21 liter(s)**
- Total mash volume **27.2 liter(s)**

Steps

- Temp **67 C**, Time **60 min**
- Temp **72 C**, Time **10 min**
- Temp **78 C**, Time **5 min**

Mash step by step

- Heat up **21 liter(s)** of strike water to **73.9C**
- Add grains
- Keep mash **60 min** at **67C**
- Keep mash **10 min** at **72C**
- Keep mash **5 min** at **78C**
- Sparge using **7.6 liter(s)** of **76C** water or to achieve **22.4 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|----------------------|----------------|-------|-----|
| Grain | Viking Pale Ale malt | 4.2 kg (68.3%) | 80 % | 5 |
| Grain | Monachijski | 0.7 kg (11.4%) | 80 % | 16 |
| Grain | Caraaroma | 0.3 kg (4.9%) | 78 % | 400 |
| Grain | Jęczmień palony | 0.25 kg (4.1%) | 55 % | 985 |
| Grain | Płatki owsiane | 0.4 kg (6.5%) | 85 % | 3 |
| Grain | Carafa | 0.3 kg (4.9%) | 70 % | 664 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|------------------------|--------|----------|------------|
| Boil | Columbus/Tomahawk/Zeus | 30 g | 60 min | 15.5 % |
| Boil | Sorachi Ace | 25 g | 10 min | 10 % |
| Boil | Belma | 25 g | 10 min | 10 % |
| Dry Hop | Belma | 25 g | 3 day(s) | 10 % |
| Dry Hop | Sorachi Ace | 25 g | 3 day(s) | 10 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|------|------|------|--------|------------|
|------|------|------|--------|------------|

| | | | | |
|----------------------|-----|-----|--------|---------|
| Danstar - Nottingham | Ale | Dry | 11.5 g | Danstar |
|----------------------|-----|-----|--------|---------|

Extras

| Type | Name | Amount | Use for | Time |
|--------|-----------------------|--------|---------|-------|
| Flavor | Kawa ARABICA TANZANIA | 150 g | Boil | 7 min |

Notes

- "Arabica Tanzania charakteryzuje się łagodną kwasowością, ostrym i wyrazistym smakiem przedzierającym się przez intensywny i przyjemny aromat. Gatunek ten uważany jest za jeden z najlepszych na świecie." - info sprzedawcy.

Carafa I i Jęczmień Palony - na ostatnie 10 minut warzenia od 72 stopni.

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