

Coffeestout

- Gravity **16.8 BLG**
- ABV **7.1 %**
- IBU **39**
- SRM **45.6**
- Style **Dry Stout**

Batch size

- Expected quantity of finished beer **23 liter(s)**
- Trub loss **4 %**
- Size with trub loss **24.8 liter(s)**
- Boil time **60 min**
- Evaporation rate **1 %/h**
- Boil size **27 liter(s)**

Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **18 liter(s)**
- Total mash volume **24 liter(s)**

Fermentables

| Type | Name | Amount | Yield | EBC |
|----------------|----------------------------|----------------|-------|------|
| Grain | Monachijski | 1 kg (13%) | 80 % | 16 |
| Grain | Viking Pale Ale malt | 3 kg (39%) | 80 % | 5 |
| Grain | Płatki owsiane | 0.5 kg (6.5%) | 85 % | 3 |
| Grain | Jęczmień palony | 0.5 kg (6.5%) | 55 % | 985 |
| Grain | Carafa III | 0.5 kg (6.5%) | 70 % | 1034 |
| Liquid Extract | WES ekstrakt słodowy jasny | 1.7 kg (22.1%) | 80 % | --- |
| Grain | Caraaroma | 0.5 kg (6.5%) | 78 % | 400 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|----------|--------|--------|------------|
| Boil | Marynka | 30 g | 60 min | 11.5 % |
| Aroma (end of boil) | Puławski | 50 g | 10 min | 7.5 % |