

## Coffee stout

- Gravity **11 BLG**
- ABV **4.4 %**
- IBU **60**
- SRM **27.9**
- Style **Dry Stout**

### Batch size

- Expected quantity of finished beer **10 liter(s)**
- Trub loss **10 %**
- Size with trub loss **11 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **13.2 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **7.2 liter(s)**
- Total mash volume **9.6 liter(s)**

### Steps

- Temp **68 C**, Time **60 min**

### Mash step by step

- Heat up **7.2 liter(s)** of strike water to **76C**
- Add grains
- Keep mash **60 min** at **68C**
- Sparge using **8.4 liter(s)** of **76C** water or to achieve **13.2 liter(s)** of wort

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pale Ale	2 kg (83.3%)	79 %	6
Grain	Strzegom Czekoladowy ciemny	0.2 kg (8.3%)	68 %	800
Grain	Jęczmień palony	0.1 kg (4.2%)	55 %	985
Grain	płatki owsiane	0.1 kg (4.2%)	50 %	6

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Magnat	15 g	50 min	11 %
Whirlpool	Aurora	15 g	20 min	8.5 %
Boil	lunga	15 g	20 min	12.5 %

### Yeasts

Name	Type	Form	Amount	Laboratory
D	Wine	Dry	5.75 g	---

### Extras

Type	Name	Amount	Use for	Time
Flavor	Kawa	50 g	Secondary	14 day(s)