

# Dry Coffee Stout

- Gravity **13.9 BLG**
- ABV ---
- IBU **31**
- SRM **40**
- Style **Dry Stout**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **15 %**
- Size with trub loss **23 liter(s)**
- Boil time **60 min**
- Evaporation rate **15 %/h**
- Boil size **26.4 liter(s)**

## Mash information

- Mash efficiency **85 %**
- Liquor-to-grist ratio **3.8 liter(s) / kg**
- Mash size **17.5 liter(s)**
- Total mash volume **22.1 liter(s)**

## Steps

- Temp **68 C**, Time **80 min**
- Temp **72 C**, Time **10 min**

## Mash step by step

- Heat up **17.5 liter(s)** of strike water to **74.3C**
- Add grains
- Keep mash **80 min** at **68C**
- Keep mash **10 min** at **72C**
- Sparge using **13.5 liter(s)** of **76C** water or to achieve **26.4 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pale Ale	3 kg (60%)	79 %	6
Grain	Monachijski	1 kg (20%)	80 %	16
Grain	Czekoladowy	0.3 kg (6%)	60 %	788
Grain	Jęczmień palony	0.3 kg (6%)	55 %	985
Adjunct	Płatki owsiane błyskawiczne	0.4 kg (8%)	--- %	---

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	30 g	60 min	10 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Gozdawa Pure Ale Yeast 7	Ale	Dry	11.5 g	---

## Extras

Type	Name	Amount	Use for	Time
Flavor	Kawa	85 g	Boil	30 min

Flavor	Kawa	50 g	Secondary	2 day(s)
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## Notes

- Całość na podstawie zestawu z piwopiweczko.pl Zasyp dodany do H2O 55 st., słody palone dodane w 72 st., KAWA: grubo mielona 1wsza dawka dodana na whirlpool (pończocha) przy temp. 85 st., wyciągnięta przy 33 st. Przy zlewaniu na cichą, warka podzielona na 2, do jednej dodana ta sama kawa - ok. 50 g na świeżo rozdrobnionej w młódku  
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