

# Hoppy cafe stout 15 blg

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- Gravity **15 BLG**
- ABV **6.2 %**
- IBU **37**
- SRM **33.9**
- Style **American Stout**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.3 liter(s)**

## Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **17.1 liter(s)**
- Total mash volume **22.8 liter(s)**

## Steps

- Temp **64 C**, Time **45 min**
- Temp **72 C**, Time **30 min**
- Temp **77 C**, Time **10 min**

## Mash step by step

- Heat up **17.1 liter(s)** of strike water to **71.3C**
- Add grains
- Keep mash **45 min** at **64C**
- Keep mash **30 min** at **72C**
- Keep mash **10 min** at **77C**
- Sparge using **13.9 liter(s)** of **76C** water or to achieve **25.3 liter(s)** of wort

## Fermentables

| Type    | Name                        | Amount         | Yield | EBC  |
|---------|-----------------------------|----------------|-------|------|
| Grain   | Viking Pilsner malt         | 2.5 kg (40.3%) | 82 %  | 4    |
| Grain   | Viking Pale Ale malt        | 2.5 kg (40.3%) | 80 %  | 5    |
| Grain   | Jęczmień palony             | 0.3 kg (4.8%)  | 55 %  | 985  |
| Grain   | Caraaroma                   | 0.3 kg (4.8%)  | 78 %  | 400  |
| Grain   | Strzegom Czekoladowy ciemny | 0.1 kg (1.6%)  | 68 %  | 1200 |
| Adjunct | Strzegom Barwiący           | 0.1 kg (1.6%)  | 68 %  | 1300 |
| Adjunct | Płatki owsiane              | 0.4 kg (6.5%)  | 85 %  | 3    |

## Hops

| Use for | Name                   | Amount | Time   | Alpha acid |
|---------|------------------------|--------|--------|------------|
| Boil    | Columbus/Tomahawk/Zeus | 20 g   | 60 min | 15.5 %     |
| Boil    | East Kent Goldings     | 20 g   | 20 min | 5.1 %      |

## Yeasts

| Name         | Type | Form  | Amount | Laboratory |
|--------------|------|-------|--------|------------|
| Safale US-05 | Ale  | Slant | 150 ml | FERMENTIS  |

## Extras

| Type   | Name            | Amount | Use for   | Time     |
|--------|-----------------|--------|-----------|----------|
| Flavor | espresso tchibo | 300 g  | Secondary | 1 day(s) |