

# Irish Stout Coffe, Chocolate

- Gravity **13.8 BLG**
- ABV **5.7 %**
- IBU **41**
- SRM **28.6**
- Style **Dry Stout**

## Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **5 %**
- Size with trub loss **26.8 liter(s)**
- Boil time **75 min**
- Evaporation rate **10 %/h**
- Boil size **33 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **21.4 liter(s)**
- Total mash volume **28.5 liter(s)**

## Steps

- Temp **66 C**, Time **50 min**
- Temp **72 C**, Time **10 min**
- Temp **78 C**, Time **2 min**

## Mash step by step

- Heat up **21.4 liter(s)** of strike water to **73.7C**
- Add grains
- Keep mash **50 min** at **66C**
- Keep mash **10 min** at **72C**
- Keep mash **2 min** at **78C**
- Sparge using **18.7 liter(s)** of **76C** water or to achieve **33 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Hook Head Irish Pale Malt 4-6 EBC (Minch)	5 kg (70.2%)	80 %	6
Grain	Weyermann - Chocolate Wheat	0.26 kg (3.7%)	68 %	1000
Grain	Carafa III	0.26 kg (3.7%)	65 %	1200
Grain	Crystal Extra Dark	0.2 kg (2.8%)	71 %	385
Grain	Minch Irish Grown Wheat Malt	1 kg (14%)	81 %	5
Grain	Platki owsiane	0.4 kg (5.6%)	85 %	3

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	junga	30 g	40 min	11.1 %
Boil	junga	36 g	10 min	11.1 %
Boil	Millennium	10 g	10 min	17.1 %

## Yeasts

Name	Type	Form	Amount	Laboratory
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Safale S-04	Ale	Dry	11.1 g	Safale
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