

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 |
|------|------|------|--------|------------|
|------|------|------|--------|------------|

| | | | | |
|-------------|-----|-----|--------|--------|
| Safale S-04 | Ale | Dry | 11.1 g | Safale |
|-------------|-----|-----|--------|--------|