

Sweet Coffe Stout #4

- Gravity **12.9 BLG**
- ABV **5.2 %**
- IBU **20**
- SRM **33.8**
- Style **Sweet Stout**

Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **5 %**
- Size with trub loss **26.3 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **31.7 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **20 liter(s)**
- Total mash volume **26.6 liter(s)**

Steps

- Temp **68 C**, Time **80 min**
- Temp **77 C**, Time **5 min**

Mash step by step

- Heat up **20 liter(s)** of strike water to **76C**
- Add grains
- Keep mash **80 min** at **68C**
- Keep mash **5 min** at **77C**
- Sparge using **18.4 liter(s)** of **76C** water or to achieve **31.7 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Słód Pale Ale Maris Otter	5 kg (75.2%)	80.3 %	5.3
Grain	Słód Karmelowy Czerwony Strzegom	0.5 kg (7.5%)	70 %	150
Grain	Płatki jęczmienne Flaked Barley	0.5 kg (7.5%)	75 %	2
Grain	Słód Chocolate Thomas Fawcett & Sons	0.25 kg (3.8%)	75 %	1200
Grain	Jęczmień palony	0.2 kg (3%)	55 %	985
Grain	Słód Barwiący Strzegom	0.2 kg (3%)	68 %	1300

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	20 g	60 min	8.8 %
Boil	Lublin (Lubelski)	30 g	15 min	4 %

Yeasts

Name	Type	Form	Amount	Laboratory
Safale S-04	Ale	Dry	11.5 g	Safale

Extras

Type	Name	Amount	Use for	Time
Flavor	Laktoza	500 g	Boil	10 min