

# Sweet Coffee Stout

- Gravity **17.5 BLG**
- ABV **7.5 %**
- IBU **33**
- SRM **35.3**
- Style **Foreign Extra Stout**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **10 %**
- Size with trub loss **22 liter(s)**
- Boil time **90 min**
- Evaporation rate **10 %/h**
- Boil size **27.6 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **22.5 liter(s)**
- Total mash volume **30 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pale Ale malteurop	5 kg (66.7%)	80 %	5
Grain	Weyermann - Carafa III Special	0.5 kg (6.7%)	70 %	1400
Grain	Carahell	1 kg (13.3%)	77 %	26
Grain	Malteurop Wiedeński	1 kg (13.3%)	79 %	10

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Mandarina Bavaria	35 g	60 min	10 %
Boil	Mandarina Bavaria	15 g	5 min	10 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Dry	13.5 g	Fermentis

## Extras

Type	Name	Amount	Use for	Time
Flavor	Laktoza	500 g	Secondary	2 day(s)
Flavor	Ziarna Kawy	100 g	Secondary	2 day(s)