

## 60. Coffee Stout

- Gravity **12.9 BLG**
- ABV **5.2 %**
- IBU **47**
- SRM **40.9**
- Style **Dry Stout**

### Batch size

- Expected quantity of finished beer **23 liter(s)**
- Trub loss **5 %**
- Size with trub loss **24.1 liter(s)**
- Boil time **90 min**
- Evaporation rate **10 %/h**
- Boil size **30.4 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **18.6 liter(s)**
- Total mash volume **24.8 liter(s)**

### Steps

- Temp **52 C**, Time **10 min**
- Temp **66 C**, Time **60 min**
- Temp **72 C**, Time **30 min**
- Temp **78 C**, Time **5 min**

### Mash step by step

- Heat up **18.6 liter(s)** of strike water to **57.3C**
- Add grains
- Keep mash **10 min** at **52C**
- Keep mash **60 min** at **66C**
- Keep mash **30 min** at **72C**
- Keep mash **5 min** at **78C**
- Sparge using **18 liter(s)** of **76C** water or to achieve **30.4 liter(s)** of wort

### Fermentables

| Type  | Name                        | Amount        | Yield | EBC  |
|-------|-----------------------------|---------------|-------|------|
| Grain | Strzegom Pale Ale           | 4 kg (64.5%)  | 79 %  | 6    |
| Grain | Strzegom Monachijski typ II | 1 kg (16.1%)  | 79 %  | 22   |
| Grain | Strzegom Czekoladowy jasny  | 0.5 kg (8.1%) | 68 %  | 400  |
| Grain | Strzegom Czekoladowy ciemny | 0.5 kg (8.1%) | 68 %  | 1200 |
| Grain | Jęczmień palony             | 0.1 kg (1.6%) | 55 %  | 985  |
| Grain | Strzegom pszenica prażona   | 0.1 kg (1.6%) | 70 %  | 1000 |

### Hops

| Use for | Name    | Amount | Time   | Alpha acid |
|---------|---------|--------|--------|------------|
| Boil    | Marynka | 50 g   | 60 min | 10 %       |

### Yeasts

| Name         | Type | Form | Amount | Laboratory |
|--------------|------|------|--------|------------|
| Safbrew S-33 | Ale  | Dry  | 11.5 g | Safbrew    |

## Extras

| Type   | Name                  | Amount | Use for | Time   |
|--------|-----------------------|--------|---------|--------|
| Flavor | kawa Kolumbia Arabica | 50 g   | Boil    | 10 min |

## Notes

- uwarzone 02-11-2020r.

słody ciemne wrzucać przy temperaturze 72 stopni po zrobieniu próby jodowej.  
*Nov 2, 2020, 3:01 PM*