#28 Whisky Stout/Coffee Stout

- Gravity **14 BLG**
- ABV **5.8 %**
- IBU **44**
- SRM **59.8**
- Style **Foreign Extra Stout**

Batch size

- Expected quantity of finished beer **40 liter(s)**
- Trub loss **3 %**
- Size with trub loss **41.2 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **46.2 liter(s)**

Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **2 liter(s) / kg**
- Mash size **20.7 liter(s)**
- Total mash volume **31.1 liter(s)**

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pale Ale	7 kg *(67.6%)*	80 %	4
Grain	Słod wędzony torfem	0.8 kg *(7.7%)*	74 %	7
Grain	Czekoladowy	2 kg *(19.3%)*	60 %	1066
Grain	Jęczmień palony	0.55 kg *(5.3%)*	55 %	1333

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	70 g	60 min	11 %
Aroma (end of boil)	Marynka	30 g	0 min	11 %

Yeasts

Name	Type	Form	Amount	Laboratory
Safale S-04	Ale	Dry	20 g	Safale

Extras

Type	Name	Amount	Use for	Time
Flavor	Płatki dębowe amerykańskie	30 g	Secondary	14 day(s)
Flavor	Kawa mielona - napar	200 g	Secondary	14 day(s)