

## #03 Coffee stout

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- Gravity **10.5 BLG**
- ABV **4.2 %**
- IBU **55**
- SRM **46.6**
- Style **American Stout**

### Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **0 %**
- Size with trub loss **20 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **24.2 liter(s)**

### Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **12.5 liter(s)**
- Total mash volume **16.6 liter(s)**

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Bruntal - Ekstrakt jasny	1.7 kg (38.1%)	80 %	16
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Grain	Ekstrakt słodowy ciemny WES 0,5 kg	0.5 kg (11.2%)	78 %	700
Grain	Słód czekoladowy 1200 Strzegom	0.25 kg (5.6%)	78 %	1400
Adjunct	Palony jęczmień Weyermann 0,25kg	0.25 kg (5.6%)	1 %	1200
Dry Extract	Dry Extract (DME) - Light	0.06 kg (1.3%)	95 %	16

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	25 g	30 min	10 %
Boil	Marynka	25 g	60 min	10 %

### Yeasts

Name	Type	Form	Amount	Laboratory
Safale S-04	Ale	Dry	11 g	Safale

### Extras

Type	Name	Amount	Use for	Time
Other	Kawa Malawi	85 g	Boil	5 min