

## #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 |