

30 Stout coffe

- Gravity **19.1 BLG**
- ABV **8.3 %**
- IBU **77**
- SRM **23.8**
- Style **Oatmeal Stout**

Batch size

- Expected quantity of finished beer **30 liter(s)**
- Trub loss **5 %**
- Size with trub loss **31.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **38 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **27.7 liter(s)**
- Total mash volume **36.9 liter(s)**

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	8.5 kg (81.1%)	90 %	4
Grain	Jęczmień palony	0.33 kg (3.1%)	55 %	985
Grain	Płatki żytnie	0.4 kg (3.8%)	85 %	3
Adjunct	kawa	0.25 kg (2.4%)	1 %	1000
Sugar	sacharoza	1 kg (9.5%)	--- %	---

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Magnum	100 g	60 min	13.5 %

Yeasts

Name	Type	Form	Amount	Laboratory
us 05	Ale	Slant	100 ml	---

Notes

- 32l -19blg zapach kawowy
1 wiadro 27L dobrze natlenione
2 wiadro 5L słabo natlenione ruszyło po 2h
schłodzone do 25°C
temp otoczenia na początku fermentacji 22,5C
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