

# American Coffee /Dry/ Stout

- Gravity **10.6 BLG**
- ABV ---
- IBU **60**
- SRM **34.4**
- Style **Dry Stout**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.3 liter(s)**

## Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **4 liter(s) / kg**
- Mash size **16.4 liter(s)**
- Total mash volume **20.5 liter(s)**

## Steps

- Temp **68 C**, Time **60 min**

## Mash step by step

- Heat up **16.4 liter(s)** of strike water to **74C**
- Add grains
- Keep mash **60 min** at **68C**
- Sparge using **13 liter(s)** of **76C** water or to achieve **25.3 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Weyermann - Pale Ale Malt	3.2 kg (78%)	85 %	7
Grain	Barley, Flaked	0.5 kg (12.2%)	70 %	4
Grain	Jęczmień palony	0.3 kg (7.3%)	55 %	985
Grain	Carafa II	0.1 kg (2.4%)	70 %	812

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Golding	15 g	10 min	5 %
Boil	Golding	15 g	50 min	5 %
Boil	Citra	30 g	60 min	12 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale S-04	Ale	Dry	11.5 g	Safale

## Extras

Type	Name	Amount	Use for	Time
Flavor	Kawa	200 g	Boil	60 min
Other	Glukoza	130 g	Bottling	---