

# AMERICAN COFFEE STOUT

- Gravity **12.8 BLG**
- ABV ---
- IBU **56**
- SRM ---
- Style **American Stout**

## Batch size

- Expected quantity of finished beer **23.5 liter(s)**
- Trub loss **10 %**
- Size with trub loss **25.9 liter(s)**
- Boil time **60 min**
- Evaporation rate **15 %/h**
- Boil size **29.8 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Liquid Extract	ekstrakt słodowy jasny	1.7 kg (39.5%)	--- %	---
Liquid Extract	ekstrakt słodowy ciemn	1.7 kg (39.5%)	--- %	---
Dry Extract	ekstraktu słodowego suchego	0.5 kg (11.6%)	--- %	---
Adjunct	jęczmień prażony	0.2 kg (4.7%)	--- %	---
Adjunct	pszenica prażona	0.2 kg (4.7%)	--- %	---

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Kent Goldings	30 g	60 min	5.7 %
Boil	Chinook	15 g	45 min	12.7 %
Boil	Kent Goldings	30 g	30 min	5.7 %
Boil	Chinook	15 g	15 min	12.7 %

## Yeasts

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

## Extras

Type	Name	Amount	Use for	Time
Flavor	kawa	60 g	Boil	3 min