

# coffe dry stout

- Gravity **10.7 BLG**
- ABV **4.3 %**
- IBU **29**
- SRM **29.1**
- Style **Dry Stout**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **8 %**
- Size with trub loss **21.6 liter(s)**
- Boil time **60 min**
- Evaporation rate **15 %/h**
- Boil size **27.1 liter(s)**

## Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **14.4 liter(s)**
- Total mash volume **19.2 liter(s)**

## Steps

- Temp **65 C**, Time **60 min**
- Temp **72 C**, Time **10 min**
- Temp **78 C**, Time **10 min**

## Mash step by step

- Heat up **14.4 liter(s)** of strike water to **72.5C**
- Add grains
- Keep mash **60 min** at **65C**
- Keep mash **10 min** at **72C**
- Keep mash **10 min** at **78C**
- Sparge using **17.5 liter(s)** of **76C** water or to achieve **27.1 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pilzneński	3 kg (62.5%)	80 %	4
Grain	Strzegom Monachijski typ I	1.2 kg (25%)	79 %	16
Grain	Jęczmień palony	0.3 kg (6.3%)	55 %	985
Grain	Strzegom Czekoladowy ciemny	0.2 kg (4.2%)	68 %	1200
Grain	Płatki owsiane	0.1 kg (2.1%)	60 %	3

## Hops

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

## Yeasts

Name	Type	Form	Amount	Laboratory
Danstar - Nottingham	Ale	Dry	11 g	Danstar

## Extras

Type	Name	Amount	Use for	Time
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Fining	mech irlandzki	5 g	Boil	15 min
Water Agent	kreda	5 g	Mash	60 min
Water Agent	kwask mlekowy	2 g	Mash	60 min
Spice	kawa	30 g	Boil	5 min