

# Coffe stout

- Gravity **11.7 BLG**
- ABV **4.7 %**
- IBU **53**
- SRM **35.6**
- 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 **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **13.8 liter(s)**
- Total mash volume **18.4 liter(s)**

## Steps

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

## Mash step by step

- Heat up **13.8 liter(s)** of strike water to **76C**
- Add grains
- Keep mash **60 min** at **68C**
- Sparge using **16.1 liter(s)** of **76C** water or to achieve **25.3 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pale Ale	3 kg (65.2%)	79 %	6
Grain	Jęczmień palony	0.25 kg (5.4%)	55 %	985
Grain	Strzegom Czekoladowy 1200	0.35 kg (7.6%)	68 %	1202
Grain	Karmelowy Czerwony	1 kg (21.7%)	75 %	59

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Junga	40 g	60 min	11 %
Boil	Savinjski Golding	33 g	5 min	3.5 %

## Yeasts

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

## Extras

Type	Name	Amount	Use for	Time
Spice	Kawa ziarna całe	40 g	Secondary	14 day(s)