

coffee and whisky oak chips stout

- Gravity **15.5 BLG**
- ABV ---
- IBU **45**
- SRM **36.9**
- Style **Foreign Extra Stout**

Batch size

- Expected quantity of finished beer **22 liter(s)**
- Trub loss **10 %**
- Size with trub loss **24.2 liter(s)**
- Boil time **60 min**
- Evaporation rate **15 %/h**
- Boil size **27.8 liter(s)**

Fermentables

| Type | Name | Amount | Yield | EBC |
|----------------|--------------------------|--------------|-------|-----|
| Liquid Extract | Coopers LME - Dark | 3 kg (50%) | 78 % | 130 |
| Liquid Extract | Coopers LME - Light | 1.5 kg (25%) | 78 % | 7 |
| Dry Extract | Muntons DME - Extra Dark | 1.5 kg (25%) | 95 % | 75 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|---------------|--------|-----------|------------|
| Boil | Kent Goldings | 50 g | 60 min | 5.5 % |
| Boil | Centennial | 10 g | 60 min | 10.5 % |
| Aroma (end of boil) | Centennial | 20 g | 15 min | 10.5 % |
| Dry Hop | Centennial | 40 g | 14 day(s) | 10.5 % |

Yeasts

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

Extras

| Type | Name | Amount | Use for | Time |
|--------|------------------|--------|-----------|-----------|
| Other | whisky oak chips | 150 g | Secondary | 14 day(s) |
| Flavor | kawa mielona | 200 g | Boil | 20 min |