

Coffee Chocolate stout

- Gravity **18.4 BLG**
- ABV **8 %**
- IBU **30**
- SRM **29.2**

Batch size

- Expected quantity of finished beer **16 liter(s)**
- Trub loss **5 %**
- Size with trub loss **16.8 liter(s)**
- Boil time **75 min**
- Evaporation rate **5 %/h**
- Boil size **19.5 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **17.5 liter(s)**
- Total mash volume **23.3 liter(s)**

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|-------------------------------|----------------|-------|------|
| Grain | Weyermann - Carafa II | 0.12 kg (2%) | 70 % | 837 |
| Grain | Weyermann - Carafa III | 0.2 kg (3.4%) | 70 % | 1024 |
| Grain | Viking Pale Ale malt | 3.7 kg (62.5%) | 80 % | 5 |
| Grain | Karmelowy Pszeniczny Strzegom | 0.8 kg (13.5%) | 79 % | 130 |
| Grain | Płatki owsiane | 0.2 kg (3.4%) | 85 % | 3 |
| Sugar | Brown Sugar, Dark | 0.1 kg (1.7%) | 100 % | 99 |
| Grain | Strzegom Pilzneński | 0.8 kg (13.5%) | 80 % | 4 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|---------|--------|--------|------------|
| Boil | Magnum | 20 g | 60 min | 13.5 % |
| Aroma (end of boil) | Equinox | 10 g | 0 min | 13.1 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|--------------|------|------|--------|------------|
| Safale US-05 | Ale | Dry | 11.5 g | Fermentis |

Extras

| Type | Name | Amount | Use for | Time |
|--------|------------------------|--------|-----------|----------|
| Flavor | Ziarna Kakowca w wódce | 200 g | Secondary | 7 day(s) |
| Flavor | Kawa | 200 g | Bottling | --- |