

# COFFEE STOUT #1

- Gravity **15.4 BLG**
- ABV **6.5 %**
- IBU **31**
- SRM **36.9**
- Style **American 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 **75 %**
- Liquor-to-grist ratio **2.5 liter(s) / kg**
- Mash size **15.5 liter(s)**
- Total mash volume **21.7 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	4 kg (64.5%)	80 %	5
Grain	Viking Golden Ale malt	1 kg (16.1%)	--- %	11
Grain	Strzegom Czekoladowy ciemny	0.2 kg (3.2%)	68 %	1000
Grain	Castle Malting Caffé	0.5 kg (8.1%)	--- %	500
Grain	Słód karmelowy 600 - Viking Malt	0.5 kg (8.1%)	--- %	600

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Challanger	25 g	60 min	7.2 %
Boil	Cascade	30 g	30 min	5.8 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale S-04	Ale	Dry	23 g	Fermentis

## Extras

Type	Name	Amount	Use for	Time
Other	Laktoza	500 g	Boil	10 min
Flavor	Kawa	200 g	Secondary	4 day(s)