

## Coffee stout

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- Gravity **12.4 BLG**
- ABV ---
- IBU **41**
- SRM **36.2**
- Style **Dry Stout**

### Batch size

- Expected quantity of finished beer **12.5 liter(s)**
- Trub loss **5 %**
- Size with trub loss **13.1 liter(s)**
- Boil time **70 min**
- Evaporation rate **10 %/h**
- Boil size **16.8 liter(s)**

### Mash information

- Mash efficiency **77 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **8.9 liter(s)**
- Total mash volume **11.5 liter(s)**

### Steps

- Temp **66 C**, Time **40 min**
- Temp **72 C**, Time **20 min**
- Temp **76 C**, Time **10 min**

### Mash step by step

- Heat up **8.9 liter(s)** of strike water to **72.6C**
- Add grains
- Keep mash **40 min** at **66C**
- Keep mash **20 min** at **72C**
- Keep mash **10 min** at **76C**
- Sparge using **10.5 liter(s)** of **76C** water or to achieve **16.8 liter(s)** of wort

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pale Ale	2.2 kg (77.2%)	79 %	6
Adjunct	Barley, Flaked	0.3 kg (10.5%)	79 %	4
Grain	Carafa II	0.125 kg (4.4%)	70 %	1034
Grain	Jęczmień palony	0.125 kg (4.4%)	55 %	985
Grain	Carahell	0.1 kg (3.5%)	77 %	26

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Admiral	15 g	60 min	14.3 %

### Yeasts

Name	Type	Form	Amount	Laboratory
Safale S-04	Ale	Dry	5 g	Safale

### Extras

Type	Name	Amount	Use for	Time
Flavor	kawa	50 g	Boil	1 min

Water Agent	gips piwowarski	2 g	Mash	60 min
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