

coffee stout

- Gravity **11.9 BLG**
- ABV **4.8 %**
- IBU **25**
- SRM **35.3**
- 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 **70 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **15.5 liter(s)**
- Total mash volume **20.6 liter(s)**

Steps

- Temp **65 C**, Time **70 min**

Mash step by step

- Heat up **15.5 liter(s)** of strike water to **72.5C**
- Add grains
- Keep mash **70 min** at **65C**
- Sparge using **15 liter(s)** of **76C** water or to achieve **25.3 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|--|----------------|--------|------|
| Grain | Viking Pilsner malt | 3.5 kg (67.8%) | 82 % | 4 |
| Grain | Viking Munich Malt | 1 kg (19.4%) | 78 % | 18 |
| Grain | Jęczmień palony | 0.1 kg (1.9%) | 55 % | 985 |
| Grain | Fawcett - Pszeniczny Czekoladowy | 0.25 kg (4.8%) | 73 % | 1001 |
| Grain | Castle Cafe | 0.06 kg (1.2%) | 75.5 % | 480 |
| Grain | Strzegom Barwiący | 0.25 kg (4.8%) | 68 % | 1300 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|---------|--------|--------|------------|
| Boil | Marynka | 25 g | 60 min | 8.8 % |

Yeasts

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

Extras

| Type | Name | Amount | Use for | Time |
|-------|------|--------|---------|-------|
| Other | kawa | 180 g | Boil | 5 min |