

Coffee Vanilla Stout

- Gravity **15.7 BLG**
- ABV **6.6 %**
- IBU **30**
- SRM **39**
- Style **Oatmeal Stout**

Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **5 %**
- Size with trub loss **26.3 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **31.7 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **24 liter(s)**
- Total mash volume **32 liter(s)**

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Maris Otter	6 kg (75%)	80 %	6
Grain	Extra black	0.5 kg (6.3%)	65 %	1400
Grain	Płatki owsiane	0.5 kg (6.3%)	85 %	3
Grain	Słód Kawowy	0.5 kg (6.3%)	75 %	500
Grain	Słód Pszeniczny Crystal	0.5 kg (6.3%)	75 %	150

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Progress	70 g	60 min	5.5 %

Yeasts

Name	Type	Form	Amount	Laboratory
US-05	Ale	Dry	23 g	---

Extras

Type	Name	Amount	Use for	Time
Spice	Dwie laski wanilli (przeciete na pol, macerowane w whisky)	50 g	Secondary	14 day(s)
Flavor	Cold Brew Coffee	100 g	Bottling	---

Notes

- Cold Brew Coffee - 3 dni przed dodaniem na cicha, wlozyc kawe do zamrazalki na 1 dzien. Po jednym dniu zalac mielona kawe w proporcji 1:5 (kawa:woda) i zostawic na 2 dni w temperaturze pokojowej. Dodac do fermentora przed butelkowaniem.
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