

# Coffee Vanilla Citrus EJ vel Starbuck Style EJ

- Gravity **16.1 BLG**
- ABV **6.8 %**
- IBU **25**
- SRM **36.8**
- Style **American Stout**

## Batch size

- Expected quantity of finished beer **10 liter(s)**
- Trub loss **1 %**
- Size with trub loss **10.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **12.2 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **2.5 liter(s) / kg**
- Mash size **8.1 liter(s)**
- Total mash volume **11.4 liter(s)**

## Steps

- Temp **66 C**, Time **60 min**

## Mash step by step

- Heat up **8.1 liter(s)** of strike water to **75.3C**
- Add grains
- Keep mash **60 min** at **66C**
- Sparge using **7.4 liter(s)** of **76C** water or to achieve **12.2 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pilzneński	1 kg (30.7%)	80 %	4
Grain	Strzegom Pale Ale	1.5 kg (46%)	79 %	6
Grain	Strzegom Czekoladowy 1200	0.208 kg (6.4%)	68 %	1202
Grain	Strzegom Czekoladowy 400	0.25 kg (7.7%)	68 %	400
Grain	Carared	0.3 kg (9.2%)	75 %	39

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	8 g	60 min	6 %
Boil	Lublin (Lubelski)	20 g	60 min	4 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Dry	11 g	Fermentis

## Extras

Type	Name	Amount	Use for	Time
Flavor	Laktoza	350 g	Boil	45 min
Flavor	kawa	100 g	Secondary	7 day(s)