

## Coffee stout

- Gravity **11 BLG**
- ABV **4.4 %**
- IBU **60**
- SRM **27.9**
- Style **Dry Stout**

### Batch size

- Expected quantity of finished beer **10 liter(s)**
- Trub loss **10 %**
- Size with trub loss **11 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **13.2 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **7.2 liter(s)**
- Total mash volume **9.6 liter(s)**

### Steps

- Temp **68 C**, Time **60 min**

### Mash step by step

- Heat up **7.2 liter(s)** of strike water to **76C**
- Add grains
- Keep mash **60 min** at **68C**
- Sparge using **8.4 liter(s)** of **76C** water or to achieve **13.2 liter(s)** of wort

### Fermentables

| Type  | Name                        | Amount        | Yield | EBC |
|-------|-----------------------------|---------------|-------|-----|
| Grain | Strzegom Pale Ale           | 2 kg (83.3%)  | 79 %  | 6   |
| Grain | Strzegom Czekoladowy ciemny | 0.2 kg (8.3%) | 68 %  | 800 |
| Grain | Jęczmień palony             | 0.1 kg (4.2%) | 55 %  | 985 |
| Grain | płatki owsiane              | 0.1 kg (4.2%) | 50 %  | 6   |

### Hops

| Use for   | Name   | Amount | Time   | Alpha acid |
|-----------|--------|--------|--------|------------|
| Boil      | Magnat | 15 g   | 50 min | 11 %       |
| Whirlpool | Aurora | 15 g   | 20 min | 8.5 %      |
| Boil      | lunga  | 15 g   | 20 min | 12.5 %     |

### Yeasts

| Name | Type | Form | Amount | Laboratory |
|------|------|------|--------|------------|
| D    | Wine | Dry  | 5.75 g | ---        |

### Extras

| Type   | Name | Amount | Use for   | Time      |
|--------|------|--------|-----------|-----------|
| Flavor | Kawa | 50 g   | Secondary | 14 day(s) |