

Hoppy cafe stout 15 blg

- Gravity **15 BLG**
- ABV **6.2 %**
- IBU **37**
- SRM **33.9**
- Style **American 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 **17.1 liter(s)**
- Total mash volume **22.8 liter(s)**

Steps

- Temp **64 C**, Time **45 min**
- Temp **72 C**, Time **30 min**
- Temp **77 C**, Time **10 min**

Mash step by step

- Heat up **17.1 liter(s)** of strike water to **71.3C**
- Add grains
- Keep mash **45 min** at **64C**
- Keep mash **30 min** at **72C**
- Keep mash **10 min** at **77C**
- Sparge using **13.9 liter(s)** of **76C** water or to achieve **25.3 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|---------|-----------------------------|----------------|-------|------|
| Grain | Viking Pilsner malt | 2.5 kg (40.3%) | 82 % | 4 |
| Grain | Viking Pale Ale malt | 2.5 kg (40.3%) | 80 % | 5 |
| Grain | Jęczmień palony | 0.3 kg (4.8%) | 55 % | 985 |
| Grain | Caraaroma | 0.3 kg (4.8%) | 78 % | 400 |
| Grain | Strzegom Czekoladowy ciemny | 0.1 kg (1.6%) | 68 % | 1200 |
| Adjunct | Strzegom Barwiący | 0.1 kg (1.6%) | 68 % | 1300 |
| Adjunct | Płatki owsiane | 0.4 kg (6.5%) | 85 % | 3 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|------------------------|--------|--------|------------|
| Boil | Columbus/Tomahawk/Zeus | 20 g | 60 min | 15.5 % |
| Boil | East Kent Goldings | 20 g | 20 min | 5.1 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|--------------|------|-------|--------|------------|
| Safale US-05 | Ale | Slant | 150 ml | FERMENTIS |

Extras

| Type | Name | Amount | Use for | Time |
|--------|-----------------|--------|-----------|----------|
| Flavor | espresso tchibo | 300 g | Secondary | 1 day(s) |