

# Where's my coffee

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- Gravity **14.3 BLG**
- ABV **5.9 %**
- IBU **43**
- SRM **39.7**
- Style **Sweet Stout**

## Batch size

- Expected quantity of finished beer **18 liter(s)**
- Trub loss **5 %**
- Size with trub loss **18.9 liter(s)**
- Boil time **70 min**
- Evaporation rate **10 %/h**
- Boil size **23.1 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **14.7 liter(s)**
- Total mash volume **19.6 liter(s)**

## Steps

- Temp **58 C**, Time **5 min**
- Temp **62 C**, Time **90 min**
- Temp **72 C**, Time **45 min**
- Temp **78 C**, Time **10 min**

## Mash step by step

- Heat up **14.7 liter(s)** of strike water to **64.3C**
- Add grains
- Keep mash **5 min** at **58C**
- Keep mash **90 min** at **62C**
- Keep mash **45 min** at **72C**
- Keep mash **10 min** at **78C**
- Sparge using **13.3 liter(s)** of **76C** water or to achieve **23.1 liter(s)** of wort

## Fermentables

| Type  | Name                          | Amount         | Yield  | EBC  |
|-------|-------------------------------|----------------|--------|------|
| Grain | Viking Pale Ale Zero          | 2.5 kg (48.1%) | 79 %   | 6    |
| Grain | Viking Golden Ale             | 1.5 kg (28.8%) | 80 %   | 12   |
| Grain | Castle Malting - Chateau Cafe | 0.5 kg (9.6%)  | 75.5 % | 500  |
| Grain | Viking Czekoladowy 1200       | 0.3 kg (5.8%)  | 67 %   | 1200 |
| Grain | Viking Barwiący               | 0.1 kg (1.9%)  | 65 %   | 1400 |
| Sugar | Milk Sugar (Lactose)          | 0.3 kg (5.8%)  | 76.1 % | 0    |

## Hops

| Use for | Name   | Amount | Time   | Alpha acid |
|---------|--------|--------|--------|------------|
| Boil    | Magnum | 20 g   | 65 min | 13.5 %     |
| Boil    | Magnum | 10 g   | 30 min | 13.5 %     |

## Yeasts

| Name         | Type | Form | Amount | Laboratory |
|--------------|------|------|--------|------------|
| Safale US-05 | Ale  | Dry  | 10 g   | ---        |

## Extras

| Type   | Name                      | Amount | Use for | Time   |
|--------|---------------------------|--------|---------|--------|
| Fining | Whirlfloc T (1szt<br>~2g) | 2 g    | Boil    | 10 min |