

## #11 Cappuccino Stout (scooby base)

- Gravity **12.4 BLG**
- ABV **5 %**
- IBU **22**
- SRM **23.8**
- Style **Sweet 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 **19 liter(s)**
- Total mash volume **25.3 liter(s)**

### Steps

- Temp **67 C**, Time **60 min**
- Temp **78 C**, Time **1 min**

### Mash step by step

- Heat up **19 liter(s)** of strike water to **74.8C**
- Add grains
- Keep mash **60 min** at **67C**
- Keep mash **1 min** at **78C**
- Sparge using **19 liter(s)** of **76C** water or to achieve **31.7 liter(s)** of wort

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pilzneński	5 kg (79.1%)	80 %	4
Grain	Strzegom Pszeniczny	0.5 kg (7.9%)	81 %	6
Grain	Strzegom Karmel 150	0.45 kg (7.1%)	75 %	150
Grain	Strzegom Czekoladowy ciemny	0.25 kg (4%)	68 %	1200
Grain	Jęczmień palony	0.125 kg (2%)	55 %	985

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	20 g	60 min	10 %
Boil	Willamette	25 g	10 min	5 %

### Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Dry	11.5 g	Fermentis

### Extras

Type	Name	Amount	Use for	Time
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Flavor	Kawa mielona	100 g	Boil	1 min
Flavor	Laktoza	250 g	Bottling	---

## Notes

- Jęczmień palony na koniec zacierania.  
Kawa mielona na koniec gotowania.  
Laktoza przed butelkowaniem.

Na bazie receptury scooby'iego z piwo.org.  
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