

## #6 American Coffee Stout

- Gravity **13.1 BLG**
- ABV **5.3 %**
- IBU **61**
- SRM **57.3**
- 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)**

### Fermentables

Type	Name	Amount	Yield	EBC
Liquid Extract	Bruntal	1.7 kg (44.7%)	81 %	26
Liquid Extract	ekstrakt słodowy ciemny Bruntal	1.7 kg (44.7%)	90 %	621
Grain	Jęczmień palony	0.2 kg (5.3%)	55 %	985
Grain	Strzegom pszenica prażona	0.2 kg (5.3%)	70 %	1000

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Kent Goldings	30 g	60 min	5.7 %
Boil	Chinook	15 g	45 min	12.7 %
Boil	Kent Goldings	30 g	30 min	5.7 %
Boil	Chinook	15 g	15 min	12.7 %

### Yeasts

Name	Type	Form	Amount	Laboratory
FM52 Amerykański Sen	Ale	Slant	160 ml	Fermentum Mobile

### Extras

Type	Name	Amount	Use for	Time
Flavor	kawa cold brew	60 g	Bottling	3 min