

## Cofe stout

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- Gravity **12.4 BLG**
- ABV **5 %**
- IBU **20**
- SRM **44.7**
- Style **Sweet 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 **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **18.2 liter(s)**
- Total mash volume **23.4 liter(s)**

### Steps

- Temp **68 C**, Time **30 min**
- Temp **72 C**, Time **30 min**
- Temp **79 C**, Time **10 min**

### Mash step by step

- Heat up **18.2 liter(s)** of strike water to **74.9C**
- Add grains
- Keep mash **30 min** at **68C**
- Keep mash **30 min** at **72C**
- Keep mash **10 min** at **79C**
- Sparge using **12.3 liter(s)** of **76C** water or to achieve **25.3 liter(s)** of wort

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pale Ale	3 kg (57.7%)	79 %	6
Grain	Strzegom Monachijski typ II	1 kg (19.2%)	79 %	22
Grain	Strzegom Czekoladowy jasny	0.5 kg (9.6%)	68 %	400
Grain	Strzegom Czekoladowy ciemny	0.5 kg (9.6%)	68 %	1200
Grain	Jęczmień palony	0.1 kg (1.9%)	55 %	985
Grain	Strzegom pszenica prażona	0.1 kg (1.9%)	70 %	1000

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	50 g	10 min	10 %

### Yeasts

Name	Type	Form	Amount	Laboratory
Safale S-04	Ale	Dry	11.5 g	Safale

### Extras

Recipe has been printed via **BREWNESS.com** - a complex online solution for homebrewers to track brewing process easily.

Type	Name	Amount	Use for	Time
Flavor	kawa arabica	50 g	Boil	30 min