

## coffe FES

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- Gravity **19.1 BLG**
- ABV **8.3 %**
- IBU **30**
- SRM **46.9**
- Style **Foreign Extra Stout**

### Batch size

- Expected quantity of finished beer **11 liter(s)**
- Trub loss **5 %**
- Size with trub loss **12.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **14.5 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **13.5 liter(s)**
- Total mash volume **18 liter(s)**

### Steps

- Temp **68 C**, Time **60 min**
- Temp **78 C**, Time **1 min**

### Mash step by step

- Heat up **13.5 liter(s)** of strike water to **76C**
- Add grains
- Keep mash **60 min** at **68C**
- Keep mash **1 min** at **78C**
- Sparge using **5.5 liter(s)** of **76C** water or to achieve **14.5 liter(s)** of wort

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	2 kg (44.4%)	80 %	5
Grain	Pszeniczny	1 kg (22.2%)	85 %	4
Grain	Płatki owsiane	0.5 kg (11.1%)	85 %	3
Grain	Weyermann Caramunich 3	0.5 kg (11.1%)	76 %	150
Grain	Strzegom Czekoladowy ciemny	0.25 kg (5.6%)	68 %	1200
Grain	Jęczmień palony	0.25 kg (5.6%)	55 %	985

### Hops

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

### Notes

- Na cichą 250g kawy macerowanej w whiskey przez trzy miesiące  
*Aug 28, 2018, 11:16 AM*