

# Coffe Stout

---

- Gravity **14.7 BLG**
- ABV **6.1 %**
- IBU **44**
- SRM **28.1**
- Style **Dry 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 liter(s) / kg**
- Mash size **18 liter(s)**
- Total mash volume **24 liter(s)**

## Fermentables

| Type  | Name              | Amount        | Yield | EBC  |
|-------|-------------------|---------------|-------|------|
| Grain | Pilzneński        | 4.5 kg (75%)  | 81 %  | 4    |
| Grain | Płatki pszeniczne | 1 kg (16.7%)  | 85 %  | 3    |
| Grain | Jęczmień palony   | 0.5 kg (8.3%) | 55 %  | 1000 |

## Hops

| Use for             | Name              | Amount | Time   | Alpha acid |
|---------------------|-------------------|--------|--------|------------|
| Boil                | Marynka           | 60 g   | 40 min | 8.2 %      |
| Aroma (end of boil) | Lublin (Lubelski) | 30 g   | 1 min  | 2.6 %      |

## Yeasts

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

## Extras

| Type   | Name | Amount | Use for   | Time     |
|--------|------|--------|-----------|----------|
| Flavor | kawa | 20 g   | Secondary | 5 day(s) |