

# Coffe Stout

- Gravity **11.7 BLG**
- ABV **4.7 %**
- IBU **35**
- SRM **29.5**
- 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 **13.5 liter(s)**
- Total mash volume **18 liter(s)**

## Steps

- Temp **65 C**, Time **75 min**

## Mash step by step

- Heat up **13.5 liter(s)** of strike water to **72.5C**
- Add grains
- Keep mash **75 min** at **65C**
- Sparge using **16.3 liter(s)** of **76C** water or to achieve **25.3 liter(s)** of wort

## Fermentables

| Type    | Name                        | Amount         | Yield | EBC  |
|---------|-----------------------------|----------------|-------|------|
| Grain   | Strzegom Pilzneński         | 4 kg (85.1%)   | 80 %  | 4    |
| Grain   | Strzegom Czekoladowy ciemny | 0.25 kg (5.3%) | 68 %  | 1200 |
| Grain   | Jęczmień palony             | 0.25 kg (5.3%) | 55 %  | 985  |
| Adjunct | Płatki jęczmienne           | 0.2 kg (4.3%)  | 78 %  | 4    |

## Hops

| Use for | Name               | Amount | Time   | Alpha acid |
|---------|--------------------|--------|--------|------------|
| Boil    | Marynka            | 25 g   | 60 min | 10 %       |
| Boil    | East Kent Goldings | 30 g   | 10 min | 5.1 %      |

## Yeasts

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

## Extras

| Type  | Name         | Amount | Use for | Time   |
|-------|--------------|--------|---------|--------|
| Spice | Kawa mielona | 75 g   | Boil    | 10 min |