

Coffe stout

- Gravity **14.7 BLG**
- ABV **6.1 %**
- IBU **22**
- SRM **28.8**
- Style **Sweet Stout**

Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **5 %**
- Size with trub loss **26.3 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **31.7 liter(s)**

Mash information

- Mash efficiency **72 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **23.1 liter(s)**
- Total mash volume **29.7 liter(s)**

Steps

- Temp **68 C**, Time **60 min**
- Temp **76 C**, Time **1 min**

Mash step by step

- Heat up **23.1 liter(s)** of strike water to **74.9C**
- Add grains
- Keep mash **60 min** at **68C**
- Keep mash **1 min** at **76C**
- Sparge using **15.2 liter(s)** of **76C** water or to achieve **31.7 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Maris Otter Crisp	5 kg (70.4%)	83 %	6
Grain	Fawcett - Pszeniczny Czekoladowy	0.5 kg (7%)	73 %	1001
Grain	Weyermann - Carawheat	0.5 kg (7%)	77 %	97
Grain	Jęczmień palony	0.1 kg (1.4%)	55 %	985
Sugar	Laktoza	0.5 kg (7%)	100 %	0
Grain	Płatki owsiane błyskawiczne	0.5 kg (7%)	85 %	3

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Puławski	30 g	60 min	9 %

Yeasts

Name	Type	Form	Amount	Laboratory
Danstar - Windsor Ale	Ale	Dry	22 g	Danstar

Extras

Type	Name	Amount	Use for	Time
Flavor	coffe	100 g	Boil	1 min
Fining	WHIRFLOC	1 g	Boil	5 min
Other	gips piwowarski	10 g	Boil	60 min

Notes

- WODA OAZA 20 LITRÓW
FERMENTACJA OD 17-20 c

STEROWANIE TEMPERATURA:

1. 17 c - 3 DNI
2. 18 c - 3 DNI
3. 19 c - 7 DNI
4. 20 c - 7 DNI

Alternatywnie - gęstwa z S-04.
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