

COFFEE Dry STOUT

- Gravity **14.3 BLG**
- ABV **5.9 %**
- IBU **38**
- SRM **41.6**
- Style **Dry Stout**

Batch size

- Expected quantity of finished beer **39 liter(s)**
- Trub loss **5 %**
- Size with trub loss **41 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **49.4 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **34.6 liter(s)**
- Total mash volume **46.1 liter(s)**

Steps

- Temp **68 C**, Time **60 min**
- Temp **72 C**, Time **15 min**
- Temp **76 C**, Time **0 min**

Mash step by step

- Heat up **34.6 liter(s)** of strike water to **76C**
- Add grains
- Keep mash **60 min** at **68C**
- Keep mash **15 min** at **72C**
- Keep mash **0 min** at **76C**
- Sparge using **26.3 liter(s)** of **76C** water or to achieve **49.4 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	8 kg (69.4%)	80 %	5
Grain	Strzegom Karmel 300	0.7 kg (6.1%)	70 %	299
Grain	Strzegom Karmel 30	0.5 kg (4.3%)	75 %	30
Grain	Płatki owsiane	1 kg (8.7%)	85 %	3
Grain	caraffa III	0.23 kg (2%)	70 %	1034
Grain	caraffa II	0.63 kg (5.5%)	70 %	1200
Grain	Jęczmień palony	0.17 kg (1.5%)	55 %	985
Grain	Strzegom Barwiący	0.3 kg (2.6%)	68 %	1300

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	100 g	60 min	7.2 %

Yeasts

Name	Type	Form	Amount	Laboratory
Safale S-05	Ale	Slant	200 ml	Safale

Extras

Type	Name	Amount	Use for	Time
Spice	ziarna kawy	80 g	Secondary	7 day(s)
Spice	espresso	40 g	Boil	0 min
Fining	mech irlandzki	7 g	Boil	15 min

Notes

- Zasyt dodany do H2O 55 st., słody palone dodane w 72 st.,
KAWA: espresso dodana na koniec gotowania
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