

# COFFEE Dry STOUT II

- Gravity **15 BLG**
- ABV **6.2 %**
- IBU **33**
- SRM **39.5**
- Style **Dry Stout**

## Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **5 %**
- Size with trub loss **27.5 liter(s)**
- Boil time **70 min**
- Evaporation rate **10 %/h**
- Boil size **35 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **22.3 liter(s)**
- Total mash volume **29.7 liter(s)**

## Steps

- Temp **68 C**, Time **60 min**
- Temp **72 C**, Time **15 min**
- Temp **78 C**, Time **15 min**

## Mash step by step

- Heat up **22.3 liter(s)** of strike water to **76C**
- Add grains
- Keep mash **60 min** at **68C**
- Keep mash **15 min** at **72C**
- Keep mash **15 min** at **78C**
- Sparge using **20.1 liter(s)** of **76C** water or to achieve **35 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	4.78 kg (58.8%)	80 %	5
Grain	Strzegom Karmel 300	0.44 kg (5.4%)	70 %	299
Grain	Strzegom Karmel 30	0.44 kg (5.4%)	70 %	30
Grain	Carafa	0.22 kg (2.7%)	70 %	664
Grain	Carafa II	0.22 kg (2.7%)	70 %	812
Grain	Strzegom Czekoladowy ciemny	0.22 kg (2.7%)	68 %	1200
Grain	Strzegom pszenica prażona	0.22 kg (2.7%)	70 %	1000
Grain	Strzegom Barwiący	0.15 kg (1.8%)	68 %	1300
Grain	Płatki owsiane	0.74 kg (9.1%)	85 %	3
Sugar	Milk Sugar (Lactose)	0.694 kg (8.5%)	76.1 %	0

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Chinook	50 g	80 min	8.5 %

## Yeasts

Recipe has been printed via **BREWNESS.com** - a complex online solution for homebrewers to track brewing process easily.

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Dry	16.18 g	Fermentis

### Extras

Type	Name	Amount	Use for	Time
Flavor	ziarna kawy	50 g	Secondary	6 day(s)

### Notes

- Zасыр dodany do H2O 55 st., słody palone dodane w 72 st. na 15 min  
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