

Coffee extra stout

- Gravity **21.6 BLG**
- ABV **9.7 %**
- IBU **105**
- SRM **52.5**
- Style **Foreign Extra Stout**

Batch size

- Expected quantity of finished beer **10 liter(s)**
- Trub loss **10 %**
- Size with trub loss **11 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **13.8 liter(s)**

Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **15.9 liter(s)**
- Total mash volume **21.2 liter(s)**

Steps

- Temp **68 C**, Time **90 min**
- Temp **68 C**, Time **60 min**
- Temp **76 C**, Time **10 min**

Mash step by step

- Heat up **15.9 liter(s)** of strike water to **76C**
- Add grains
- Keep mash **60 min** at **68C**
- Keep mash **90 min** at **68C**
- Keep mash **10 min** at **76C**
- Sparge using **3.2 liter(s)** of **76C** water or to achieve **13.8 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|--|----------------|-------|------|
| Grain | Castle Pale Ale | 4 kg (75.5%) | 80 % | 8 |
| Grain | Biscuit Malt | 0.5 kg (9.4%) | 79 % | 45 |
| Grain | Caraaroma | 0.2 kg (3.8%) | 78 % | 300 |
| Grain | Jęczmień palony | 0.35 kg (6.6%) | 55 % | 985 |
| Grain | Fawcett - Pszeniczny Czekoladowy | 0.25 kg (4.7%) | 73 % | 1001 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|--------|--------|--------|------------|
| Boil | Magnum | 55 g | 60 min | 13.5 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|-----------------------------------|------|-------|--------|-----------------|
| Mangrove Jack's M12 Voss Kveik | Ale | Slant | 100 ml | Mangrove Jack's |

Extras

| Type | Name | Amount | Use for | Time |
|------|------|--------|---------|------|
|------|------|--------|---------|------|

| | | | | |
|---|------------------------|-------|-----------|----------|
| Flavor | kawa bourbon od rabena | 100 g | Secondary | 7 day(s) |
| wrzucić na 20min 120°C do piekarnika, schłodzić i do piwa w woreczku na koniec cichej | | | | |

Notes

- zacieranie dwuetapowe:
3kg pale ale
reszta
Mar 31, 2024, 12:47 AM