

# Coffee Foreign Extra Stout z płatkami

- Gravity **18.2 BLG**
- ABV **7.8 %**
- IBU **49**
- SRM **36.9**
- 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 **13.2 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **2.5 liter(s) / kg**
- Mash size **10 liter(s)**
- Total mash volume **14 liter(s)**

## Steps

- Temp **64 C**, Time **40 min**
- Temp **72 C**, Time **40 min**

## Mash step by step

- Heat up **10 liter(s)** of strike water to **72.8C**
- Add grains
- Keep mash **40 min** at **64C**
- Keep mash **40 min** at **72C**
- Sparge using **7.2 liter(s)** of **76C** water or to achieve **13.2 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	1 kg (25%)	80 %	5
Grain	Viking Vienna Malt	0.5 kg (12.5%)	79 %	7
Grain	Viking - Caramel 30	0.5 kg (12.5%)	70 %	30
Grain	Fawcett - Pale Chocolate	0.15 kg (3.8%)	71 %	690
Grain	Castle Malting - Cafe Light	0.35 kg (8.8%)	70 %	250
Grain	Castle Malting - Cafe	0.2 kg (5%)	70 %	500
Grain	Castle Malting - Special B	0.25 kg (6.3%)	70 %	350
Grain	Płatki żytnie	0.55 kg (13.8%)	85 %	3
Grain	Płatki pszeniczne	0.5 kg (12.5%)	80 %	4

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Northdown	20 g	45 min	7.8 %
Boil	Northdown	15 g	30 min	7.8 %
Boil	Northdown	15 g	15 min	7.8 %

## 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	Slant	1000 ml	Fermentis

### Extras

Type	Name	Amount	Use for	Time
Spice	Kawa z Nikaragui - zaparzona	50 g	Boil	30 min
Spice	Kawa z Nikaragui	50 g	Secondary	14 day(s)
Spice	Płatki dębowe	100 g	Secondary	14 day(s)