

COFFEE STOUT #1

- Gravity **15.4 BLG**
- ABV **6.5 %**
- IBU **31**
- SRM **36.9**
- Style **American Stout**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.3 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **2.5 liter(s) / kg**
- Mash size **15.5 liter(s)**
- Total mash volume **21.7 liter(s)**

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|----------------------------------|---------------|-------|------|
| Grain | Viking Pale Ale malt | 4 kg (64.5%) | 80 % | 5 |
| Grain | Viking Golden Ale malt | 1 kg (16.1%) | --- % | 11 |
| Grain | Strzegom Czekoladowy ciemny | 0.2 kg (3.2%) | 68 % | 1000 |
| Grain | Castle Malting Caffé | 0.5 kg (8.1%) | --- % | 500 |
| Grain | Słód karmelowy 600 - Viking Malt | 0.5 kg (8.1%) | --- % | 600 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|------------|--------|--------|------------|
| Boil | Challanger | 25 g | 60 min | 7.2 % |
| Boil | Cascade | 30 g | 30 min | 5.8 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|-------------|------|------|--------|------------|
| Safale S-04 | Ale | Dry | 23 g | Fermentis |

Extras

| Type | Name | Amount | Use for | Time |
|--------|---------|--------|-----------|----------|
| Other | Laktoza | 500 g | Boil | 10 min |
| Flavor | Kawa | 200 g | Secondary | 4 day(s) |