

# Coffee Stout

- Gravity **15.9 BLG**
- ABV **6.7 %**
- IBU **47**
- SRM **27.6**

## Batch size

- Expected quantity of finished beer **19 liter(s)**
- Trub loss **5 %**
- Size with trub loss **19.9 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **24.1 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **18.3 liter(s)**
- Total mash volume **24.4 liter(s)**

## Steps

- Temp **68 C**, Time **60 min**
- Temp **78 C**, Time **10 min**

## Mash step by step

- Heat up **18.3 liter(s)** of strike water to **76C**
- Add grains
- Keep mash **60 min** at **68C**
- Keep mash **10 min** at **78C**
- Sparge using **11.9 liter(s)** of **76C** water or to achieve **24.1 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Słód pilznieński Viking Malt	5 kg (82%)	80 %	4.5
Grain	Słód jęczmienny palony	0.3 kg (4.9%)	80 %	1000
Grain	Słód czekoladowy	0.4 kg (6.6%)	80 %	400
Grain	Płatki owsiane	0.4 kg (6.6%)	85 %	3

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Junga	40 g	60 min	10 %
Boil	Cascade	20 g	20 min	5.5 %

## Yeasts

Name	Type	Form	Amount	Laboratory
us-05	Ale	Dry	11 g	Fermentis

## Extras

Type	Name	Amount	Use for	Time
Other	kawa	20 g	Boil	20 min
Other	kawa	10 g	Secondary	3 day(s)