

# Coffee Stout

- Gravity **13.3 BLG**
- ABV ---
- IBU **20**
- SRM **32.1**
- Style **Dry Stout**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **65 min**
- Evaporation rate **10 %/h**
- Boil size **25.5 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **14.7 liter(s)**
- Total mash volume **19.6 liter(s)**

## Steps

- Temp **66.7 C**, Time **60 min**
- Temp **77 C**, Time **10 min**

## Mash step by step

- Heat up **14.7 liter(s)** of strike water to **74.5C**
- Add grains
- Keep mash **60 min** at **66.7C**
- Keep mash **10 min** at **77C**
- Sparge using **15.7 liter(s)** of **76C** water or to achieve **25.5 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	4 kg (81.6%)	81 %	4
Grain	Pszeniczny	0.5 kg (10.2%)	85 %	4
Grain	Czekoladowy	0.25 kg (5.1%)	60 %	788
Grain	Jęczmień palony	0.15 kg (3.1%)	55 %	985

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Willamette	25 g	60 min	5 %
Boil	Willamette	25 g	10 min	5 %

## Yeasts

Name	Type	Form	Amount	Laboratory
US-05	Ale	Slant	150 ml	Fermentis

## Extras

Type	Name	Amount	Use for	Time
Flavor	Kawa	150 g	Boil	5 min