

## Coffee stout

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- Gravity **13.1 BLG**
- ABV **5.3 %**
- IBU **25**
- SRM **29.1**
- Style **Dry Stout**

### Batch size

- Expected quantity of finished beer **21 liter(s)**
- Trub loss **10 %**
- Size with trub loss **23.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **20 %/h**
- Boil size **30.2 liter(s)**

### Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **19.1 liter(s)**
- Total mash volume **24.5 liter(s)**

### Steps

- Temp **67 C**, Time **60 min**
- Temp **77 C**, Time **10 min**

### Mash step by step

- Heat up **19.1 liter(s)** of strike water to **73.7C**
- Add grains
- Keep mash **60 min** at **67C**
- Keep mash **10 min** at **77C**
- Sparge using **16.6 liter(s)** of **76C** water or to achieve **30.2 liter(s)** of wort

### Fermentables

| Type  | Name   | Amount         | Yield | EBC  |
|-------|--|----------------|-------|------|
| Grain | Słód Colorado Pale Base Malt - Viking Malt         | 4 kg (73.4%)   | 81 %  | 4    |
| Grain | Viking Wheat Malt                                  | 0.5 kg (9.2%)  | 83 %  | 5    |
| Grain | Słód Karmelowy 150 Viking Malt                     | 0.4 kg (7.3%)  | 75 %  | 150  |
| Grain | Słód pszeniczny czekoladowy 800-1200 EBC Weyermann | 0.4 kg (7.3%)  | 74 %  | 900  |
| Grain | Palone ziarna jęczmienia 1100-1200 EBC Weyermann   | 0.15 kg (2.8%) | 55 %  | 1100 |

### Hops

| Use for | Name       | Amount | Time   | Alpha acid |
|---------|------------|--------|--------|------------|
| Boil    | Marynka    | 20 g   | 60 min | 10 %       |
| Boil    | Willamette | 30 g   | 10 min | 5 %        |

### Yeasts

| Name | Type | Form | Amount | Laboratory |
|------|------|------|--------|------------|
|------|------|------|--------|------------|

|              |     |     |        |           |
|--------------|-----|-----|--------|-----------|
| Safale US-05 | Ale | Dry | 11.5 g | Fermentis |
|--------------|-----|-----|--------|-----------|

### Extras

| Type   | Name  | Amount | Use for | Time  |
|--------|---|--------|---------|-------|
| Flavor | świeżo mielona<br>kawa ziarnista Buon<br>Giorno Oro | 80 g   | Boil    | 1 min |