

# Coffee Stout

- Gravity **13.6 BLG**
- ABV ---
- IBU **49**
- SRM **38.1**
- Style **American Stout**

## Batch size

- Expected quantity of finished beer **7 liter(s)**
- Trub loss **10 %**
- Size with trub loss **7.7 liter(s)**
- Boil time **60 min**
- Evaporation rate **15 %/h**
- Boil size **8.9 liter(s)**

## Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **5.3 liter(s)**
- Total mash volume **7 liter(s)**

## Steps

- Temp **67 C**, Time **60 min**
- Temp **72 C**, Time **10 min**

## Mash step by step

- Heat up **5.3 liter(s)** of strike water to **74.8C**
- Add grains
- Keep mash **60 min** at **67C**
- Keep mash **10 min** at **72C**
- Sparge using **5.4 liter(s)** of **76C** water or to achieve **8.9 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilznieński	1.3 kg (74%)	81 %	4
Grain	Przemiczny	0.166 kg (9.4%)	76 %	10
Grain	Strzegom Karmel 300	0.15 kg (8.5%)	70 %	299
Grain	Czekoladowy	0.1 kg (5.7%)	60 %	788
Grain	Jęczmień palony	0.041 kg (2.3%)	55 %	985

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Citra	4 g	60 min	12 %
Boil	Citra	4 g	45 min	12 %
Boil	Citra	4 g	30 min	12 %
Boil	Citra	4 g	15 min	12 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Dry	4 g	Fermentis

## Extras

Type	Name	Amount	Use for	Time
Flavor	Ziarna Kawy	80 g	Boil	60 min
Flavor	Papryka	4 g	Boil	15 min