

Coffeelicious

- Gravity **14.3 BLG**
- ABV ---
- IBU ---
- SRM **43.4**
- Style **Sweet Stout**

Batch size

- Expected quantity of finished beer **21 liter(s)**
- Trub loss **5 %**
- Size with trub loss **22.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **26.5 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **17.3 liter(s)**
- Total mash volume **23 liter(s)**

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|-------------------------------|----------------|-------|-----|
| Grain | Strzegom Pale Ale | 4 kg (69.6%) | 79 % | 6 |
| Grain | Karmelowy Pszeniczny Strzegom | 0.5 kg (8.7%) | 79 % | 130 |
| Grain | Strzegom Monachijski typ I | 0.5 kg (8.7%) | 79 % | 16 |
| Grain | Strzegom Czekoladowy jasny | 0.25 kg (4.3%) | 68 % | 400 |
| Grain | Strzegom Karmel 300 | 0.25 kg (4.3%) | 68 % | 601 |
| Grain | Jęczmień palony | 0.25 kg (4.3%) | 55 % | 985 |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|--------------|------|-------|--------|------------|
| Safale US-05 | Ale | Slant | 30 ml | Fermentis |

Extras

| Type | Name | Amount | Use for | Time |
|--------|---------------|--------|-----------|-----------|
| Flavor | Mielona Kawa | 150 g | Boil | 0 min |
| Flavor | Laktoza | 700 g | Boil | 15 min |
| Flavor | Laska Wanilii | 4 g | Secondary | 14 day(s) |