

Po szóste Coffe Stout

- Gravity **13.1 BLG**
- ABV ---
- IBU **50**
- SRM **48.9**
- Style **American Stout**

Batch size

- Expected quantity of finished beer **10 liter(s)**
- Trub loss **5 %**
- Size with trub loss **10.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **12.7 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **7.5 liter(s)**
- Total mash volume **10 liter(s)**

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|------------------------------|-------------|-------|------|
| Grain | Briess - Pale Ale Malt | 2 kg (80%) | 80 % | 7 |
| Grain | Barley, Flaked | 0.2 kg (8%) | 70 % | 4 |
| Grain | Black Barley (Roast Barley) | 0.2 kg (8%) | 55 % | 1000 |
| Grain | Briess - Dark Chocolate Malt | 0.1 kg (4%) | 60 % | 1200 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|------------|--------|--------|------------|
| Boil | triskel | 15 g | 50 min | 7.6 % |
| Boil | Challenger | 15 g | 60 min | 7 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|--------------|------|------|--------|------------|
| Safale US-05 | Ale | Dry | 11.5 g | Fermentis |

Extras

| Type | Name | Amount | Use for | Time |
|--------|-------|--------|---------|--------|
| Flavor | coffe | 50 g | Boil | 10 min |