

# Sweet Coffee Stout

- Gravity **14.3 BLG**
- ABV ---
- IBU **23**
- SRM **38.7**
- Style **Sweet Stout**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **70 min**
- Evaporation rate **10 %/h**
- Boil size **25.7 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **14 liter(s)**
- Total mash volume **18.6 liter(s)**

## Steps

- Temp **67 C**, Time **70 min**
- Temp **67 C**, Time **10 min**
- Temp **78 C**, Time **5 min**

## Mash step by step

- Heat up **14 liter(s)** of strike water to **74.8C**
- Add grains
- Keep mash **10 min** at **67C**
- Keep mash **70 min** at **67C**
- Keep mash **5 min** at **78C**
- Sparge using **16.4 liter(s)** of **76C** water or to achieve **25.7 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	3.7 kg (71.8%)	80 %	5
Grain	Strzegom Karmel 600	0.4 kg (7.8%)	68 %	601
Grain	Chocolate Malt (UK)	0.35 kg (6.8%)	73 %	887
Grain	Jęczmień palony	0.2 kg (3.9%)	55 %	985
Sugar	Milk Sugar (Lactose)	0.5 kg (9.7%)	76.1 %	0

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Northdown	25 g	60 min	8.2 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale S-04	Ale	Dry	11.5 g	Fermentis

## Extras

Type	Name	Amount	Use for	Time
Flavor	Kawa pełne ziarna	200 g	Boil	10 min

Flavor	Kawa espresso	150 g	Boil	5 min
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