

24. Coffee stout

- Gravity **13.1 BLG**
- ABV **5.3 %**
- IBU **26**
- SRM **24.8**
- Style **American Stout**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.3 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **16 liter(s)**
- Total mash volume **21.3 liter(s)**

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	4 kg (75.1%)	80 %	5
Grain	Pszeniczny	0.5 kg (9.4%)	85 %	4
Grain	Słód Caramunich Typ II Weyermann	0.45 kg (8.5%)	73 %	120
Grain	Czekoladowy	0.25 kg (4.7%)	60 %	788
Żytni czekoladowy				
Grain	Jęczmień palony	0.125 kg (2.3%)	55 %	1300

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Iunga	20 g	60 min	11 %
Boil	Styrian Golding	25 g	10 min	2.8 %

Extras

Type	Name	Amount	Use for	Time
Flavor	Kawa	80 g	Boil	1 min