

## #2 Irish Coffee Stout

- Gravity **11.4 BLG**
- ABV **4.6 %**
- IBU **28**
- SRM **26.9**
- Style **Dry 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)**

### Fermentables

Type	Name	Amount	Yield	EBC
Liquid Extract	WES ekstrakt słodowy jasny	2.4 kg (63.2%)	80 %	---
Grain	Viking Pilsner malt	0.5 kg (13.2%)	82 %	4
Grain	Jęczmień niesłodowany	0.4 kg (10.5%)	75 %	2
Grain	Jęczmień palony	0.5 kg (13.2%)	55 %	985

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Challenger	35 g	60 min	7 %

### Yeasts

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

### Extras

Type	Name	Amount	Use for	Time
Flavor	Kawa palona	80 g	Secondary	0 day(s)