

#65 COFFEE STOUT

- Gravity **13.3 BLG**
- ABV ---
- IBU **23**
- SRM **32.5**
- Style **Oatmeal Stout**

Batch size

- Expected quantity of finished beer **18 liter(s)**
- Trub loss **5 %**
- Size with trub loss **19.8 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **23.8 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **15.1 liter(s)**
- Total mash volume **20.2 liter(s)**

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pilzneński	3.3 kg (65.3%)	80 %	4
Grain	Strzegom Pszeniczny	0.3 kg (5.9%)	81 %	6
Grain	Weyermann - Carapils	0.3 kg (5.9%)	78 %	4
Grain	Chocolate Malt (UK)	0.5 kg (9.9%)	73 %	887
Grain	Jęczmień palony	0.15 kg (3%)	55 %	985
Grain	Płatki owsiane	0.5 kg (9.9%)	85 %	3

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	lunga	15 g	60 min	12.9 %
Boil	Fuggles	10 g	5 min	4.2 %
Whirlpool	lunga	6 g	5 min	12.9 %

Yeasts

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

Extras

Type	Name	Amount	Use for	Time
Spice	Kakao	200 g	Boil	5 min

Notes

- 8.04.
Tłuszcz pochodzący z kakao totalnie zabił pianę która powinna powstać przy napowietrzaniu.
Fermentacja 15-20 stopni.
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