

American Coffee Stout (A-C-S) v2

- Gravity **8 BLG**
- ABV **3.1 %**
- IBU **52**
- SRM **20.7**
- Style **American Stout**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **22 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **26.4 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **10.4 liter(s)**
- Total mash volume **13.8 liter(s)**

Steps

- Temp **66 C**, Time **30 min**
- Temp **72 C**, Time **30 min**
- Temp **78 C**, Time **60 min**

Mash step by step

- Heat up **10.4 liter(s)** of strike water to **73.6C**
- Add grains
- Keep mash **30 min** at **66C**
- Keep mash **30 min** at **72C**
- Keep mash **60 min** at **78C**
- Sparge using **19.5 liter(s)** of **76C** water or to achieve **26.4 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|----------------------|----------------|-------|------|
| Grain | Carabelge | 0.5 kg (14.5%) | 80 % | 30 |
| Grain | Carahell | 0.2 kg (5.8%) | 77 % | 26 |
| Grain | Viking Pale Ale malt | 1 kg (29%) | 80 % | 5 |
| Grain | Abbey Malt Weyermann | 1 kg (29%) | 75 % | 45 |
| Grain | Weyermann Specjal W | 0.5 kg (14.5%) | 68 % | 300 |
| Grain | Strzegom Barwiący | 0.1 kg (2.9%) | 68 % | 1300 |
| Grain | Płatki owsiane | 0.15 kg (4.3%) | 85 % | 3 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|------------------------|--------|----------|------------|
| Boil | Warrior | 11 g | 60 min | 15.5 % |
| Boil | Magnat | 15 g | 60 min | 11.2 % |
| Dry Hop | Chinook | 10 g | 5 day(s) | 13 % |
| Boil | Columbus/Tomahawk/Zeus | 5 g | 60 min | 15.5 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|-------------|-------------|-------------|---------------|-------------------|
| US-04 | Ale | Dry | 10 g | --- |

Extras

| Type | Name | Amount | Use for | Time |
|-------------|-------------|---------------|----------------|-------------|
| Spice | kawa | 10 g | Boil | 5 min |