

AMERICAN COFFEE STOUT

- Gravity **12.8 BLG**
- ABV ---
- IBU **56**
- SRM ---
- Style **American Stout**

Batch size

- Expected quantity of finished beer **23.5 liter(s)**
- Trub loss **10 %**
- Size with trub loss **25.9 liter(s)**
- Boil time **60 min**
- Evaporation rate **15 %/h**
- Boil size **29.8 liter(s)**

Fermentables

| Type | Name | Amount | Yield | EBC |
|----------------|-----------------------------|----------------|-------|-----|
| Liquid Extract | ekstrakt słodowy jasny | 1.7 kg (39.5%) | --- % | --- |
| Liquid Extract | ekstrakt słodowy ciemn | 1.7 kg (39.5%) | --- % | --- |
| Dry Extract | ekstraktu słodowego suchego | 0.5 kg (11.6%) | --- % | --- |
| Adjunct | jęczmień prażony | 0.2 kg (4.7%) | --- % | --- |
| Adjunct | pszenica prażona | 0.2 kg (4.7%) | --- % | --- |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|---------------|--------|--------|------------|
| Boil | Kent Goldings | 30 g | 60 min | 5.7 % |
| Boil | Chinook | 15 g | 45 min | 12.7 % |
| Boil | Kent Goldings | 30 g | 30 min | 5.7 % |
| Boil | Chinook | 15 g | 15 min | 12.7 % |

Yeasts

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

Extras

| Type | Name | Amount | Use for | Time |
|--------|------|--------|---------|-------|
| Flavor | kawa | 60 g | Boil | 3 min |