

# Cappuccino Stout

- Gravity **16.6 BLG**
- ABV **7 %**
- IBU **22**
- SRM **20.2**
- Style **American Stout**

## Batch size

- Expected quantity of finished beer **21 liter(s)**
- Trub loss **5 %**
- Size with trub loss **22.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **26.5 liter(s)**

## Mash information

- Mash efficiency **85 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **16 liter(s)**
- Total mash volume **21.3 liter(s)**

## Steps

- Temp **67 C**, Time **60 min**
- Temp **78 C**, Time **10 min**

## Mash step by step

- Heat up **16 liter(s)** of strike water to **74.8C**
- Add grains
- Keep mash **60 min** at **67C**
- Keep mash **10 min** at **78C**
- Sparge using **15.8 liter(s)** of **76C** water or to achieve **26.5 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pilsner malt	4 kg (66.4%)	82 %	4
Grain	Viking Wheat Malt	0.5 kg (8.3%)	83 %	5
Grain	Weyermann - Carawheat	0.45 kg (7.5%)	77 %	97
Grain	Fawcett - Pale Chocolate	0.25 kg (4.1%)	71 %	600
Grain	Jęczmień palony	0.125 kg (2.1%)	55 %	985
Sugar	Milk Sugar (Lactose)	0.7 kg (11.6%)	76.1 %	0

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	20 g	60 min	10 %
Aroma (end of boil)	Willamette	25 g	10 min	5 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Dry	11.5 g	Fermentis

## Extras

Type	Name	Amount	Use for	Time
Flavor	Coffee	100 g	Boil	3 min