

cocoa nibs coffie stout

- Gravity **15 BLG**
- ABV **6.2 %**
- IBU **30**
- SRM **30.4**
- Style **Sweet 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 **5 %/h**
- Boil size **24.1 liter(s)**

Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **20.4 liter(s)**
- Total mash volume **26.2 liter(s)**

Steps

- Temp **63 C**, Time **20 min**
- Temp **72 C**, Time **40 min**
- Temp **76 C**, Time **5 min**

Mash step by step

- Heat up **20.4 liter(s)** of strike water to **69.1C**
- Add grains
- Keep mash **20 min** at **63C**
- Keep mash **40 min** at **72C**
- Keep mash **5 min** at **76C**
- Sparge using **9.5 liter(s)** of **76C** water or to achieve **24.1 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Weyermann - Pilsner Malt	4 kg (68.6%)	81 %	5
Grain	Strzegom Karmel 600	0.3 kg (5.1%)	68 %	601
Grain	Strzegom Czekoladowy 400	0.4 kg (6.9%)	68 %	400
Grain	Jęczmień palony	0.1 kg (1.7%)	55 %	985
Grain	płatki jęczmienne	0.1 kg (1.7%)	60 %	4
Grain	Weyermann - Carapils	0.43 kg (7.4%)	78 %	4
Grain	kawowy castle malting	0.5 kg (8.6%)	68 %	250

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Centennial	50 g	15 min	12 %

Yeasts

Name	Type	Form	Amount	Laboratory
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Safale US-05	Ale	Slant	500 ml	Fermentis
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Extras

Type	Name	Amount	Use for	Time
Flavor	kawa ziarnista	500 g	Boil	10 min
Flavor	cocoa nibs	200 g	Boil	15 min
Spice	wanilia laska	2 g	Boil	15 min