

## cofee stout

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- Gravity **12.4 BLG**
- ABV ---
- IBU **50**
- SRM **37.1**
- Style **Dry Stout**

### Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **70 min**
- Evaporation rate **8 %/h**
- Boil size **24.7 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **2.6 liter(s) / kg**
- Mash size **12.2 liter(s)**
- Total mash volume **16.9 liter(s)**

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pilzneński	2 kg (42.6%)	80 %	4
Grain	Strzegom Monachijski typ II	2 kg (42.6%)	79 %	22
Grain	kawowy	0.4 kg (8.5%)	65 %	250
Grain	Jęczmień palony	0.3 kg (6.4%)	55 %	985

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	40 g	70 min	10 %

### Yeasts

Name	Type	Form	Amount	Laboratory
us-04	Ale	Slant	150 ml	---