

# Coffe Stout

- Gravity **16.6 BLG**
- ABV ---
- IBU **35**
- SRM **89.9**
- Style **Foreign Extra 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 **23.1 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Liquid Extract	ekstrakt słodowy ciemny Bruntal	3.4 kg (73.9%)	90 %	621
Grain	Jęczmień palony	0.5 kg (10.9%)	55 %	985
Grain	Czekoladowy	0.2 kg (4.3%)	60 %	788
Sugar	glukoza	0.5 kg (10.9%)	90 %	---

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Target	30 g	60 min	10.5 %
Aroma (end of boil)	Sovereign	30 g	5 min	6.1 %

## Yeasts

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

## Extras

Type	Name	Amount	Use for	Time
Flavor	kawa Arabica mielona	120 g	Boil	10 min
Fining	Whirlfloc	2.5 g	Boil	5 min