

# Coffe Stout

- Gravity **16.4 BLG**
- ABV **6.9 %**
- IBU **14**
- SRM **61.6**
- Style **Sweet Stout**

## Batch size

- Expected quantity of finished beer **15 liter(s)**
- Trub loss **5 %**
- Size with trub loss **15.8 liter(s)**
- Boil time **70 min**
- Evaporation rate **10 %/h**
- Boil size **19.3 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Liquid Extract	WES ekstrakt słodowy jasny	1.7 kg (47.2%)	80 %	---
Liquid Extract	ekstrakt słodowy ciemny Bruntal	1.7 kg (47.2%)	90 %	621
Grain	Jęczmień palony	0.2 kg (5.6%)	55 %	985

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Fusion UK	20 g	70 min	4.57 %
Aroma (end of boil)	Fusion UK	10 g	10 min	4.57 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale S-04	Ale	Dry	11.4 g	Safale

## Extras

Type	Name	Amount	Use for	Time
Flavor	esspresso	400 g	Secondary	3 day(s)