

# Coffe Stout

- Gravity **13.3 BLG**
- ABV ---
- IBU **17**
- SRM **52.5**
- 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 **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.3 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **14.5 liter(s)**
- Total mash volume **19.4 liter(s)**

## Steps

- Temp **69 C**, Time **60 min**

## Mash step by step

- Heat up **14.5 liter(s)** of strike water to **77.2C**
- Add grains
- Keep mash **60 min** at **69C**
- Sparge using **15.7 liter(s)** of **76C** water or to achieve **25.3 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pale Ale	4.2 kg (84%)	79 %	6
Grain	Wheat, Roasted	0.1 kg (2%)	54.3 %	1000
Grain	Strzegom Czekoladowy ciemny	0.3 kg (6%)	68 %	1200
Adjunct	Pszenica niesłodowana	0.15 kg (3%)	75 %	3
Grain	Carafa III	0.25 kg (5%)	70 %	1034

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Admiral	10 g	60 min	14.3 %
Boil	Fuggles	10 g	0 min	4.5 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale S-04	Ale	Slant	500 ml	Safale

## Extras

Type	Name	Amount	Use for	Time
Spice	kawa	250 g	Boil	0 min