

# Coffee Foreign Extra Stout

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- Gravity **16.8 BLG**
- ABV **7.1 %**
- IBU **28**
- SRM **29.5**
- Style **Foreign Extra Stout**

## Batch size

- Expected quantity of finished beer **22 liter(s)**
- Trub loss **5 %**
- Size with trub loss **23.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **27.8 liter(s)**

## Mash information

- Mash efficiency **83 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **20.3 liter(s)**
- Total mash volume **27 liter(s)**

## Steps

- Temp **67 C**, Time **60 min**
- Temp **72 C**, Time **20 min**
- Temp **78 C**, Time **1 min**

## Mash step by step

- Heat up **20.3 liter(s)** of strike water to **74.8C**
- Add grains
- Keep mash **60 min** at **67C**
- Keep mash **20 min** at **72C**
- Keep mash **1 min** at **78C**
- Sparge using **14.3 liter(s)** of **76C** water or to achieve **27.8 liter(s)** of wort

## Fermentables

| Type  | Name                          | Amount         | Yield | EBC  |
|-------|-------------------------------|----------------|-------|------|
| Grain | Pilzneński                    | 5 kg (74.1%)   | 81 %  | 4    |
| Grain | Caraaroma                     | 0.3 kg (4.4%)  | 78 %  | 400  |
| Grain | Carafa II                     | 0.1 kg (1.5%)  | 70 %  | 1200 |
| Grain | Strzegom<br>Czekoladowy jasny | 0.2 kg (3%)    | 68 %  | 400  |
| Grain | Jęczmień palony               | 0.25 kg (3.7%) | 55 %  | 1100 |
| Grain | Płatki jęczmienne             | 0.9 kg (13.3%) | 85 %  | 3    |

## Hops

| Use for | Name      | Amount | Time   | Alpha acid |
|---------|-----------|--------|--------|------------|
| Boil    | Iunga     | 30 g   | 60 min | 10 %       |
| Boil    | Tradition | 30 g   | 5 min  | 5 %        |