

Coffee Irish Stout #2

- Gravity **13.6 BLG**
- ABV **5.6 %**
- IBU **34**
- SRM **32.3**
- Style **Dry Stout**

Batch size

- Expected quantity of finished beer **19 liter(s)**
- Trub loss **5 %**
- Size with trub loss **20.9 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.1 liter(s)**

Mash information

- Mash efficiency **90 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **16.1 liter(s)**
- Total mash volume **20.7 liter(s)**

Steps

- Temp **66 C**, Time **60 min**
- Temp **78 C**, Time **1 min**

Mash step by step

- Heat up **16.1 liter(s)** of strike water to **72.6C**
- Add grains
- Keep mash **60 min** at **66C**
- Keep mash **1 min** at **78C**
- Sparge using **13.6 liter(s)** of **76C** water or to achieve **25.1 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|--------------------------------|---------------|-------|------|
| Grain | Viking Pale Ale malt | 3 kg (65.2%) | 80 % | 5 |
| Grain | Viking Munich Malt | 1 kg (21.7%) | 78 % | 18 |
| Grain | Weyermann - Chocolate Wheat | 0.2 kg (4.3%) | 74 % | 900 |
| Grain | Jęczmień palony | 0.3 kg (6.5%) | 55 % | 985 |
| Grain | Weyermann - Carafa III Special | 0.1 kg (2.2%) | 70 % | 1300 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|--------------------|--------|--------|------------|
| Boil | Challenger | 30 g | 60 min | 7.4 % |
| Boil | East Kent Goldings | 20 g | 20 min | 5.8 % |
| Boil | East Kent Goldings | 20 g | 5 min | 5.8 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|---------------------------|------|-------|--------|------------------|
| FM13 Irlandzkie Ciemności | Ale | Slant | 250 ml | Fermentum Mobile |

Extras

| Type | Name | Amount | Use for | Time |
|--------|---------------------------------------|--------|---------|--------|
| Fining | Mech irlandzki | 5 g | Boil | 10 min |
| Spice | Coffee & Sons - Słodki Shot (kawa) | 100 g | Boil | 1 min |