

# Coffee Stout

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- Gravity **18 BLG**
- ABV **7.7 %**
- IBU **54**
- SRM **41.6**
- Style **Foreign Extra Stout**

## Batch size

- Expected quantity of finished beer **23.7 liter(s)**
- Trub loss **5 %**
- Size with trub loss **24.9 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **30 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.16 liter(s) / kg**
- Mash size **28 liter(s)**
- Total mash volume **36.8 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	5 kg (56.5%)	80 %	5
Grain	Monachijski	2.5 kg (28.2%)	80 %	16
Grain	Carafa III	0.35 kg (4%)	70 %	1034
Grain	Special B Castle	0.5 kg (5.6%)	70 %	350
Grain	żytni czekoladowy	0.5 kg (5.6%)	73 %	1001

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Admiral	50 g	60 min	13 %
Aroma (end of boil)	Fuggles	30 g	15 min	4.5 %