

Coffee stout

- Gravity **16.1 BLG**
- ABV ---
- IBU ---
- SRM **41.9**
- Style **Sweet Stout**

Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **5 %**
- Size with trub loss **26.3 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **31.7 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **2.8 liter(s) / kg**
- Mash size **21.6 liter(s)**
- Total mash volume **29.3 liter(s)**

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|-----------------------------|----------------|--------|-----|
| Grain | Strzegom Pilzneński | 4.8 kg (62.3%) | 80 % | 4 |
| Grain | Strzegom Monachijski typ I | 1 kg (13%) | 79 % | 16 |
| Grain | Pszeniczny | 0.6 kg (7.8%) | 85 % | 4 |
| Grain | Czekoladowy | 0.5 kg (6.5%) | 60 % | 788 |
| Grain | Strzegom Monachijski typ II | 0.5 kg (6.5%) | 65 % | 22 |
| Grain | Jęczmień palony | 0.2 kg (2.6%) | 55 % | 985 |
| Grain | Special B Malt | 0.1 kg (1.3%) | 65.2 % | 315 |