

# Coffeestout

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- Gravity **16.8 BLG**
- ABV **7.1 %**
- IBU **39**
- SRM **45.6**
- Style **Dry Stout**

## Batch size

- Expected quantity of finished beer **23 liter(s)**
- Trub loss **4 %**
- Size with trub loss **24.8 liter(s)**
- Boil time **60 min**
- Evaporation rate **1 %/h**
- Boil size **27 liter(s)**

## Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **18 liter(s)**
- Total mash volume **24 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Monachijski	1 kg (13%)	80 %	16
Grain	Viking Pale Ale malt	3 kg (39%)	80 %	5
Grain	Płatki owsiane	0.5 kg (6.5%)	85 %	3
Grain	Jęczmień palony	0.5 kg (6.5%)	55 %	985
Grain	Carafa III	0.5 kg (6.5%)	70 %	1034
Liquid Extract	WES ekstrakt słodowy jasny	1.7 kg (22.1%)	80 %	---
Grain	Caraaroma	0.5 kg (6.5%)	78 %	400

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	30 g	60 min	11.5 %
Aroma (end of boil)	Puławski	50 g	10 min	7.5 %