

# Foreign Extra Stout Coffee by Damianowy

- Gravity **14.7 BLG**
- ABV **6.1 %**
- IBU **18**
- SRM **33.2**
- Style **Foreign Extra Stout**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.3 liter(s)**

## Mash information

- Mash efficiency **75 %**
- 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	Pilznieński	3 kg (50%)	81 %	4
Grain	Abbey Malt Weyermann	1 kg (16.7%)	75 %	45
Grain	Brown Malt (thomas Fawcett)	0.5 kg (8.3%)	70 %	175
Grain	dark crystal Thomas Fawcett	0.5 kg (8.3%)	--- %	250
Grain	Caraaroma	1 kg (16.7%)	78 %	400

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Fuggles	30 g	60 min	5.9 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Slant	300 ml	Fermentis

## Extras

Type	Name	Amount	Use for	Time
Flavor	espresso	200 g	Secondary	5 day(s)