

# Hoppy cafe stout 15 blg

- Gravity **15 BLG**
- ABV **6.2 %**
- IBU **37**
- SRM **33.9**
- Style **American 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 **70 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **17.1 liter(s)**
- Total mash volume **22.8 liter(s)**

## Steps

- Temp **64 C**, Time **45 min**
- Temp **72 C**, Time **30 min**
- Temp **77 C**, Time **10 min**

## Mash step by step

- Heat up **17.1 liter(s)** of strike water to **71.3C**
- Add grains
- Keep mash **45 min** at **64C**
- Keep mash **30 min** at **72C**
- Keep mash **10 min** at **77C**
- Sparge using **13.9 liter(s)** of **76C** water or to achieve **25.3 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pilsner malt	2.5 kg (40.3%)	82 %	4
Grain	Viking Pale Ale malt	2.5 kg (40.3%)	80 %	5
Grain	Jęczmień palony	0.3 kg (4.8%)	55 %	985
Grain	Caraaroma	0.3 kg (4.8%)	78 %	400
Grain	Strzegom Czekoladowy ciemny	0.1 kg (1.6%)	68 %	1200
Adjunct	Strzegom Barwiący	0.1 kg (1.6%)	68 %	1300
Adjunct	Płatki owsiane	0.4 kg (6.5%)	85 %	3

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Columbus/Tomahawk/Zeus	20 g	60 min	15.5 %
Boil	East Kent Goldings	20 g	20 min	5.1 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Slant	150 ml	FERMENTIS

## Extras

Type	Name	Amount	Use for	Time
Flavor	espresso tchibo	300 g	Secondary	1 day(s)