

## Kaffka (Coffe Stout )

- Gravity **1.3 BLG**
- ABV **0.5 %**
- IBU **37**
- SRM **155**
- Style **Dry Stout**

### Batch size

- Expected quantity of finished beer **5.5 liter(s)**
- Trub loss **5 %**
- Size with trub loss **5.8 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **6.9 liter(s)**

### Mash information

- Mash efficiency **7.5 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **6 liter(s)**
- Total mash volume **8 liter(s)**

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Simpsons pale ale	1.5 kg (75%)	44 %	865
Grain	Black Barley (Roast Barley)	0.2 kg (10%)	55 %	985
Grain	Chocolate Malt (UK)	0.1 kg (5%)	73 %	887
Grain	Weyermann - Carafa II	0.2 kg (10%)	70 %	837

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Chinook	5 g	50 min	13 %

### Yeasts

Name	Type	Form	Amount	Laboratory
US 04	Ale	Dry	5 g	---

### Extras

Type	Name	Amount	Use for	Time
Spice	Kawa (cold brew)	10 g	Boil	5 min