

Kofi Stout X2020

- Gravity **15.2 BLG**
- ABV **6.3 %**
- IBU **23**
- SRM **26.6**
- 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 **5 %/h**
- Boil size **24.1 liter(s)**

Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **4.05 liter(s) / kg**
- Mash size **23.1 liter(s)**
- Total mash volume **28.8 liter(s)**

Steps

- Temp **68 C**, Time **60 min**
- Temp **76 C**, Time **5 min**

Mash step by step

- Heat up **23.1 liter(s)** of strike water to **73.9C**
- Add grains
- Keep mash **60 min** at **68C**
- Keep mash **5 min** at **76C**
- Sparge using **6.7 liter(s)** of **76C** water or to achieve **24.1 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|--------------------------|----------------|-------|------|
| Grain | Weyermann - Pilsner Malt | 3.5 kg (61.4%) | 81 % | 5 |
| Grain | Płatki owsiane | 0.7 kg (12.3%) | 85 % | 3 |
| Grain | Monachijski jasny | 0.5 kg (8.8%) | 80 % | 16 |
| Grain | Karmelowy żytni Strzegom | 0.3 kg (5.3%) | 75 % | 150 |
| Grain | weyermann special W | 0.5 kg (8.8%) | 73 % | 300 |
| Grain | Carafa III | 0.2 kg (3.5%) | 70 % | 1300 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|------------------------|--------|--------|------------|
| Boil | Columbus/Tomahawk/Zeus | 30 g | 15 min | 15.5 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|--------------|------|------|--------|------------|
| Safbrew S-33 | Ale | Dry | 11.5 g | Fermentis |

Extras

| Type | Name | Amount | Use for | Time |
|------|------|--------|---------|------|
|------|------|--------|---------|------|

| | | | | |
|--------|----------------|-------|------|-------|
| Flavor | kawa ziarnista | 500 g | Boil | 5 min |
| Flavor | laktoza | 500 g | Boil | 5 min |