

# Mocaccino Stout

- Gravity **17.3 BLG**
- ABV ---
- IBU **37**
- SRM **40**
- Style **Foreign Extra Stout**

## Batch size

- Expected quantity of finished beer **18 liter(s)**
- Trub loss **5 %**
- Size with trub loss **18.9 liter(s)**
- Boil time **70 min**
- Evaporation rate **10 %/h**
- Boil size **24.1 liter(s)**

## Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **19.2 liter(s)**
- Total mash volume **25.6 liter(s)**

## Steps

- Temp **62 C**, Time **20 min**
- Temp **68 C**, Time **20 min**
- Temp **72 C**, Time **45 min**

## Mash step by step

- Heat up **19.2 liter(s)** of strike water to **69C**
- Add grains
- Keep mash **20 min** at **62C**
- Keep mash **20 min** at **68C**
- Keep mash **45 min** at **72C**
- Sparge using **11.3 liter(s)** of **76C** water or to achieve **24.1 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Monachijski	2 kg (31.3%)	80 %	16
Grain	Briess - Pale Ale Malt	2 kg (31.3%)	80 %	7
Grain	Briess - Dark Chocolate Malt	0.5 kg (7.8%)	60 %	827
Grain	Caramel/Crystal Malt - 10L	0.5 kg (7.8%)	75 %	20
Grain	Briess - Caracrysal Wheat Malt	0.5 kg (7.8%)	78 %	108
Grain	Strzegom pszenica prażona	0.2 kg (3.1%)	70 %	1000
Grain	Jęczmień palony	0.2 kg (3.1%)	55 %	985
Grain	Weyermann - Melanoiden Malt	0.5 kg (7.8%)	81 %	53

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Green Bullet	30 g	60 min	11 %

## Yeasts

<b>Name</b>	<b>Type</b>	<b>Form</b>	<b>Amount</b>	<b>Laboratory</b>
Safale S-04	Ale	Dry	11.5 g	Safale

### **Extras**

<b>Type</b>	<b>Name</b>	<b>Amount</b>	<b>Use for</b>	<b>Time</b>
Flavor	Coffee	100 g	Boil	0 min
Flavor	Coffee grains	50 g	Secondary	5 day(s)
Flavor	Oak flakes (dark)	30 g	Secondary	7 day(s)
Flavor	Vanilla Beans	5 g	Secondary	7 day(s)