

# Sweet Coffee Stout

- Gravity **11.9 BLG**
- ABV **4.8 %**
- IBU **27**
- SRM **30.3**
- Style **Sweet Stout**

## Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **5 %**
- Size with trub loss **26.3 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **31.7 liter(s)**

## Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **4 liter(s) / kg**
- Mash size **19.1 liter(s)**
- Total mash volume **23.9 liter(s)**

## Steps

- Temp **67 C**, Time **60 min**

## Mash step by step

- Heat up **19.1 liter(s)** of strike water to **72.9C**
- Add grains
- Keep mash **60 min** at **67C**
- Sparge using **17.4 liter(s)** of **76C** water or to achieve **31.7 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pale Ale	4 kg (72.5%)	79 %	6
Grain	Strzegom Barwiący	0.12 kg (2.2%)	68 %	1300
Grain	Strzegom Karmel 300	0.15 kg (2.7%)	70 %	299
Grain	Strzegom Karmel 600	0.15 kg (2.7%)	68 %	601
Grain	Strzegom Czekoladowy ciemny	0.35 kg (6.3%)	68 %	1200
Sugar	laktoza	0.75 kg (13.6%)	--- %	---

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	30 g	60 min	10 %

## Extras

Type	Name	Amount	Use for	Time
Flavor	Kawa espresso	200 g	Secondary	2 day(s)