

# WBP - Coffee Stout

- Gravity **12.1 BLG**
- ABV ---
- IBU **54**
- SRM **52.3**
- Style **Dry Stout**

## Batch size

- Expected quantity of finished beer **10 liter(s)**
- Trub loss **10 %**
- Size with trub loss **11 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **13.2 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **5 liter(s) / kg**
- Mash size **12.1 liter(s)**
- Total mash volume **14.5 liter(s)**

## Steps

- Temp **67 C**, Time **60 min**
- Temp **72 C**, Time **30 min**
- Temp **78 C**, Time **5 min**

## Mash step by step

- Heat up **12.1 liter(s)** of strike water to **71.7C**
- Add grains
- Keep mash **60 min** at **67C**
- Keep mash **30 min** at **72C**
- Keep mash **5 min** at **78C**
- Sparge using **3.5 liter(s)** of **76C** water or to achieve **13.2 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Fawcett - Golden Promise	1.46 kg (60.6%)	80 %	4
Grain	Fawcett - Brown	0.25 kg (10.4%)	72 %	180
Grain	Fawcett - Black	0.1 kg (4.1%)	70 %	1400
Grain	Fawcett - Pale Chocolate	0.25 kg (10.4%)	71 %	690
Grain	Fawcett - Pale Caramalt	0.1 kg (4.1%)	70 %	15
Grain	Fawcett - Crystal Wheat	0.25 kg (10.4%)	70 %	90

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	East Kent Goldings	25 g	45 min	5.1 %
Boil	East Kent Goldings	25 g	5 min	5.1 %
Boil	Flyer	50 g	5 min	9 %

## Yeasts

Name	Type	Form	Amount	Laboratory
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Wyeast 1203 Burton IPA Blend	Ale	Liquid	40 ml	Wyeast
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