Coffe American stout

- Gravity **11.2 BLG**
- ABV **4.5 %**
- IBU **37**
- SRM **28.9**
- Style **Dry Stout**

Batch size

- Expected quantity of finished beer **23 liter(s)**
- Trub loss **5 %**
- Size with trub loss **25.3 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **30.4 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **16.5 liter(s)**
- Total mash volume **22 liter(s)**

Steps

- Temp **62 C**, Time **60 min**
- Temp **72 C**, Time **5 min**
- Temp **75 C**, Time **0 min**

Mash step by step

- Heat up **16.5 liter(s)** of strike water to **69C**
- Add grains
- Keep mash **60 min** at **62C**
- Keep mash **5 min** at **72C**
- Keep mash **0 min** at **75C**
- Sparge using **19.4 liter(s)** of **76C** water or to achieve **30.4 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pilzneński	3.5 kg *(63.6%)*	80 %	4
Grain	Monachijski	1 kg *(18.2%)*	80 %	16
Grain	Jęczmień palony	0.35 kg *(6.4%)*	55 %	1000
Grain	Weyermann - Carafa II	0.25 kg *(4.5%)*	70 %	1100
Grain	Płatki owsiane	0.4 kg *(7.3%)*	85 %	3

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Iunga	30 g	60 min	11 %
Boil	East Kent Goldings	30 g	10 min	5.1 %

Yeasts

Name	Type	Form	Amount	Laboratory
Safale S-04	Ale	Dry	11.5 g	Fermentis