

COFFEE EXTRA STOUT #25

- Gravity **14 BLG**
- ABV ---
- IBU **84**
- SRM **51.5**
- Style **Foreign Extra Stout**

Batch size

- Expected quantity of finished beer **21 liter(s)**
- Trub loss **5 %**
- Size with trub loss **22.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.4 liter(s)**

Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3.25 liter(s) / kg**
- Mash size **19.7 liter(s)**
- Total mash volume **25.7 liter(s)**

Steps

- Temp **64 C**, Time **45 min**
- Temp **72 C**, Time **30 min**
- Temp **77 C**, Time **5 min**

Mash step by step

- Heat up **19.7 liter(s)** of strike water to **70.8C**
- Add grains
- Keep mash **45 min** at **64C**
- Keep mash **30 min** at **72C**
- Keep mash **5 min** at **77C**
- Sparge using **11.8 liter(s)** of **76C** water or to achieve **25.4 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Bruntal Pale Ale	4 kg (66.1%)	80 %	6.5
Grain	Weyermann - Caramunich I	0.5 kg (8.3%)	73 %	90
Grain	Strzegom - jęczmień prażony	0.3 kg (5%)	55 %	985
Grain	Weyermann - Abbey	0.3 kg (5%)	80 %	45
Grain	Strzegom - czekoladowy jasny	0.35 kg (5.8%)	68 %	400
Grain	Weyermann - Chocolate Wheat	0.2 kg (3.3%)	65 %	1050
Grain	Chateau - Special B Malt	0.1 kg (1.7%)	77 %	300
Grain	Rye, Flaked	0.3 kg (5%)	78.3 %	4

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Challenger	30 g	60 min	5.8 %
Boil	Admiral	25 g	60 min	14.2 %
Boil	Fuggles	30 g	25 min	4.9 %

Boil	Lublin (Lubelski)	20 g	25 min	4.5 %
Aroma (end of boil)	Perle - szyszka 2016	6 g	15 min	5 %
Aroma (end of boil)	Sybilla - szyszka 2016	9.5 g	15 min	5 %
Aroma (end of boil)	Lublin (Lubelski)	20 g	15 min	4.5 %

Yeasts

Name	Type	Form	Amount	Laboratory
Danstar - Nottingham	Ale	Slant	170 ml	---

Extras

Type	Name	Amount	Use for	Time
Flavor	kawa z ekspresu z kardamonem	40 g	Bottling	---
Flavor	ksylitol	12 g	Bottling	---

Notes

- * piwo wlane na gęstwę bezpośrednio do fermentora po English IPA
 - * do butelkowania 300 ml mocnej świeżo parzonej kawy z kardamonem na pół warki
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