coffee stout

- Gravity **13.6 BLG**
- ABV **5.6 %**
- IBU **25**
- SRM **42.3**
- Style **Dry Stout**

Batch size

- Expected quantity of finished beer **21.37 liter(s)**
- Trub loss **5 %**
- Size with trub loss **24.6 liter(s)**
- Boil time **60 min**
- Evaporation rate **15 %/h**
- Boil size **30.7 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **19.5 liter(s)**
- Total mash volume **26 liter(s)**

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	4 kg *(61.5%)*	80 %	5
Grain	Jęczmień palony	0.5 kg *(7.7%)*	55 %	985
Grain	Strzegom Czekoladowy ciemny	0.25 kg *(3.8%)*	68 %	1200
Grain	Strzegom pszenica prażona	0.25 kg *(3.8%)*	70 %	1000
Grain	Biscuit Malt	1 kg *(15.4%)*	79 %	45
Grain	Żytni	0.5 kg *(7.7%)*	85 %	8

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Fuggles	50 g	60 min	4.5 %
Aroma (end of boil)	Fuggles	50 g	5 min	4.5 %
Dry Hop	Książęcy	100 g	5 day(s)	7 %

Extras

Type	Name	Amount	Use for	Time
Flavor	kawa bezkofeinowa	250 g	Boil	2 min

Recipe has been printed via **BREWNESS.com** - a complex online solution for homebrewers to track brewing process easily.