

Coffee Stout

- Gravity **15 BLG**
- ABV **6.2 %**
- IBU **19**
- SRM **42.3**
- Style **Sweet Stout**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.3 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **18 liter(s)**
- Total mash volume **24 liter(s)**

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	3 kg (47.6%)	80 %	5
Grain	Weyermann pszeniczny jasny	0.5 kg (7.9%)	80 %	5
Grain	Płatki pszeniczne	0.5 kg (7.9%)	60 %	3
Grain	Płatki owsiane	0.5 kg (7.9%)	60 %	3
Grain	Pszeniczny Czekoladowy	0.3 kg (4.8%)	73 %	1001
Grain	Carafa II	0.3 kg (4.8%)	70 %	1100
Grain	jęczmienny Dark Crystal	0.3 kg (4.8%)	71 %	300
Grain	żytni czekoladowy	0.3 kg (4.8%)	71 %	600
Grain	Weyermann - Carawheat	0.3 kg (4.8%)	77 %	120
Sugar	Milk Sugar (Lactose)	0.3 kg (4.8%)	76.1 %	0

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Lublin (Lubelski)	60 g	60 min	2.7 %
Aroma (end of boil)	Lublin (Lubelski)	30 g	10 min	2.7 %

Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Dry	11.5 g	Fermentis

Extras

Type	Name	Amount	Use for	Time
Flavor	kawa na zimno	100 g	Secondary	4 day(s)