

60. Coffee Stout

- Gravity **12.9 BLG**
- ABV **5.2 %**
- IBU **47**
- SRM **40.9**
- Style **Dry Stout**

Batch size

- Expected quantity of finished beer **23 liter(s)**
- Trub loss **5 %**
- Size with trub loss **24.1 liter(s)**
- Boil time **90 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 **18.6 liter(s)**
- Total mash volume **24.8 liter(s)**

Steps

- Temp **52 C**, Time **10 min**
- Temp **66 C**, Time **60 min**
- Temp **72 C**, Time **30 min**
- Temp **78 C**, Time **5 min**

Mash step by step

- Heat up **18.6 liter(s)** of strike water to **57.3C**
- Add grains
- Keep mash **10 min** at **52C**
- Keep mash **60 min** at **66C**
- Keep mash **30 min** at **72C**
- Keep mash **5 min** at **78C**
- Sparge using **18 liter(s)** of **76C** water or to achieve **30.4 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pale Ale	4 kg (64.5%)	79 %	6
Grain	Strzegom Monachijski typ II	1 kg (16.1%)	79 %	22
Grain	Strzegom Czekoladowy jasny	0.5 kg (8.1%)	68 %	400
Grain	Strzegom Czekoladowy ciemny	0.5 kg (8.1%)	68 %	1200
Grain	Jęczmień palony	0.1 kg (1.6%)	55 %	985
Grain	Strzegom pszenica prażona	0.1 kg (1.6%)	70 %	1000

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	50 g	60 min	10 %

Yeasts

Name	Type	Form	Amount	Laboratory
Safbrew S-33	Ale	Dry	11.5 g	Safbrew

Extras

Type	Name	Amount	Use for	Time
Flavor	kawa Kolumbia Arabica	50 g	Boil	10 min

Notes

- uwarzone 02-11-2020r.

słody ciemne wrzucać przy temperaturze 72 stopni po zrobieniu próby jodowej.

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