American Coffee Stout (A-C-S) v2

- Gravity **8 BLG**
- ABV **3.1 %**
- IBU **52**
- SRM **20.7**
- Style **American Stout**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **22 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **26.4 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **10.4 liter(s)**
- Total mash volume **13.8 liter(s)**

Steps

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

Mash step by step

- Heat up **10.4 liter(s)** of strike water to **73.6C**
- Add grains
- Keep mash **30 min** at **66C**
- Keep mash **30 min** at **72C**
- Keep mash **60 min** at **78C**
- Sparge using **19.5 liter(s)** of **76C** water or to achieve **26.4 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Carabelge	0.5 kg *(14.5%)*	80 %	30
Grain	Carahell	0.2 kg *(5.8%)*	77 %	26
Grain	Viking Pale Ale malt	1 kg *(29%)*	80 %	5
Grain	Abbey Malt Weyermann	1 kg *(29%)*	75 %	45
Grain	Weyermann Specjal W	0.5 kg *(14.5%)*	68 %	300
Grain	Strzegom Barwiący	0.1 kg *(2.9%)*	68 %	1300
Grain	Płatki owsiane	0.15 kg *(4.3%)*	85 %	3

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Warrior	11 g	60 min	15.5 %
Boil	Magnat	15 g	60 min	11.2 %
Dry Hop	Chinook	10 g	5 day(s)	13 %
Boil	Columbus/Tomahawk/Zeus	5 g	60 min	15.5 %

Yeasts

Name	Type	Form	Amount	Laboratory
US-04	Ale	Dry	10 g	---

Extras

Type	Name	Amount	Use for	Time
Spice	kawa	10 g	Boil	5 min