

Nöjesfabrikens Kaffe-Stout

Johan Eckman



Batch Size: 15 L

OG: 1.084

Losses: 2 L

FG: 1.018

Boil Time: 60 mins

IBU: 79.3

Efficiency: 70%

Colour: 83.3



FERMENTABLES

%	kgs	Fermentable	PPG	EBC	Usage
78	4.50	Pale Malt (Weyermann)	37.8	6.5	Mash
14	0.80	Chocolate Wheat (Weyermann)	34.8	817.5	Mash
9	0.50	Wheat Malt, Pale (Weyermann)	37.8	3.8	Mash

MASH STEPS

Name	Temp (°C)	Time (min)
Mash	66	75
Mash out	75	10

HOP ADDITIONS

g	Variety	Type	Usage	Time	AA	IBU
22.00	Chinook	Pellet	Boil	60	13	31.3
22.00	Chinook	Pellet	Boil	30	13	24.1
15.00	Goldings, East Kent	Pellet	Boil	30	5	6.3
22.00	Chinook	Pellet	Boil	10	13	11.4
22.00	Chinook	Pellet	Boil	5	13	6.2
22.00	Goldings, East Kent	Pellet	Boil	0	5	0.0

YEAST

Amount	Unit	Name	Attenuation (%)
2.0	packets	Wyeast Irish Ale 1084	0.75

EXTRAS

Amount	Unit	Name	Time	Usage
0.4	l	Coffee	0 days	Primary

FERMENTATION STEPS

Type	Temp (°C)	Time (days)
Fermentation 1	20	21
Flaska	20	14

NOTES

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