

**BEER NAME: Coffee Stout**

**Beer Style: Stout**

**Description:**

**BREW LENGTH: 25 Litres**

**GRAIN BILL:**

| <b>KG</b> | <b>Selected Grain</b> | <b>% age</b> |  |
|-----------|-----------------------|--------------|--|
| 4.25      | Ale Malt              |              |  |
| 0.56      | Rolled Oats           |              |  |
| 0.31      | Roast Barley          |              |  |
| 0.31      | Chocolate Malt        |              |  |
| 0.56      | Crystal               |              |  |

**HOP SCHEDULE:**

| <b>Boil Time (min)</b> | <b>Weight (grams)</b> | <b>Alpha (%)</b> | <b>Hops</b>        | <b>IBU</b> |
|------------------------|-----------------------|------------------|--------------------|------------|
| 60                     | 65                    | 4.6              | East Kent Goldings |            |
| 10                     | 10                    | 4.6              | East Kent Goldings |            |
|                        |                       |                  |                    |            |
|                        |                       |                  |                    |            |
|                        |                       |                  |                    |            |

**MASH TEMPERATURE:**

**MASH & FERMENT DETAILS (Estimated)**

| <b>O/G</b> | <b>F/G</b> | <b>ABV</b> | <b>IBU</b> | <b>COLOUR</b> | <b>BU:GU</b> |
|------------|------------|------------|------------|---------------|--------------|
| 1.044      | 1.012      | 4.4        | 33         |               |              |

**SUGGESTED YEAST:** Danstar Nottingham, Danstar Windsor

**FERMENTATION TEMPERATURE: 19 – 23C**

**COMMENTS:**