

# Addicted Coffee Stout

Kiekis: 20 litrų  
Efektyvumas: 70 %  
Stilius: Amerikietiškas stautas  
Aludaris: pingvi  
Receptas sukurtas: 2015-11-10 11:18:26  
Receptas modifikuotas: 2020-04-06 18:10:03

OG: 1.064  
FG: 1.015  
ABV: 6.4 %  
IBU: 17  
EBC: 71  
IBU/OG: 0.26 (jaučiami apyniai, dominuoja salyklas)



2026-05-13

## Fermentuojamos medžiagos

Pavadinimas	Spalva (EBC)	Kiekis (kg)	Kiekis (%)
Marris Otter	6.0	4.800	79.2
Miuncheno salyklas	15.0	0.600	9.9
CaraCrystal	120.2	0.150	2.5
Special B	400.6	0.150	2.5
Skrudinti miežiai	1001.6	0.120	2.0
Skrudintas miežių salyklas 'Chocolate'	901.4	0.120	2.0
Skrudintas miežių salyklas 'Black Dehusked'	1201.8	0.120	2.0
		<hr/> 6.060	

## Apyniai

Pavadinimas	Forma	Paskirtis	AA (%)	IBU	Kiekis (g)	Laikas
Magnum	-	-	14.0	11.4	8	60
Crystal	-	-	3.3	5.2	20	30
Crystal	-	-	3.3	0.0	35	0
Kava	-	Sausam apyniavimui	1.0	0.0	90	0
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## Mielės

Pavadinimas	Kiekis (g)
Safale US-05(56)	12.0

## Pastabos

<http://www.homebrewersassociation.org/homebrew-recipe/beer-recipe-of-the-week-coffee-stout/>

## \*Preparing a Coffee Toddy for this Recipe

Equipment 1 quart jar with lid, sanitized

2 muslin sacks, or pantyhose  
Ingredients 2 oz (57 g) of coffee ground to electric percolator (second from coarsest) setting on commercial coffee grinder

2 cups (473 mL) water  
Procedure

- Place ground coffee into the doubled muslin sack or pantyhose inside jar, then stretch around the outside of the jar.
- Fill with 1.5 cups (354 mL) cold water and put lid on tightly.
- Leave in the refrigerator for 24 hours. After 24 hours, open lid and lift out sack of coffee.
- Pour out the remaining coffee toddy, leaving behind the dregs (last coffee bean bits) behind.
- Add to secondary before transferring from your primary.
- If you only have a primary, put the toddy in before bottling, or if you keg, the Cornelius keg upon transfer.
- Important note: The ideal ratio of coffee to water is 1.0 oz (28 g) coffee to 8.0 fluid oz (237 ml) water.