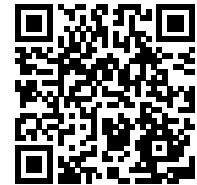


Addicted Coffee Stout

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)



2026-04-18

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 | <hr/> 90 | 0 |
| | | | | | 153 | |

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.