

Ciasteczkowo-kawowy Stout

- Gravity **15.9 BLG**
- ABV **6.7 %**
- IBU **25**
- SRM **30.5**
- Style **Oatmeal Stout**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **7 %**
- Size with trub loss **21.4 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **26.8 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **17.3 liter(s)**
- Total mash volume **23 liter(s)**

Steps

- Temp **66 C**, Time **70 min**
- Temp **78 C**, Time **10 min**

Mash step by step

- Heat up **17.3 liter(s)** of strike water to **73.6C**
- Add grains
- Keep mash **70 min** at **66C**
- Keep mash **10 min** at **78C**
- Sparge using **15.3 liter(s)** of **76C** water or to achieve **26.8 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	4 kg (61.5%)	80 %	5
Grain	Strzegom Karmel 600	0.5 kg (7.7%)	68 %	601
Grain	Słód owsiany Fawcett	1 kg (15.4%)	61 %	5
Grain	Słód czekoladowy	0.25 kg (3.8%)	68 %	1200
Sugar	Laktoza	0.75 kg (11.5%)	100 %	0

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Sybilla	70 g	50 min	3.5 %
Boil	Sybilla	30 g	10 min	3.5 %

Yeasts

Name	Type	Form	Amount	Laboratory
FM13 Irlandzkie Ciemności	Ale	Liquid	1000 ml	Fermentum Mobile

Extras

Type	Name	Amount	Use for	Time
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Other	Kawa - do ustalenia	100 g	Primary	2 day(s)
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