

Dry Staout z kawą

- Gravity **12.4 BLG**
- ABV **5 %**
- IBU **41**
- SRM **26.3**
- Style **Dry Stout**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.3 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **12 liter(s)**
- Total mash volume **16 liter(s)**

Steps

- Temp **70 C**, Time **70 min**
- Temp **78 C**, Time **5 min**

Mash step by step

- Heat up **12 liter(s)** of strike water to **78.3C**
- Add grains
- Keep mash **70 min** at **70C**
- Keep mash **5 min** at **78C**
- Sparge using **17.3 liter(s)** of **76C** water or to achieve **25.3 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	3.5 kg (73.7%)	80 %	6
Grain	Czekoladowy	0.2 kg (4.2%)	60 %	788
Grain	Jęczmień palony	0.3 kg (6.3%)	55 %	985
Adjunct	Płatki owsiane	0.75 kg (15.8%)	85 %	3

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Target	35 g	60 min	10.5 %

Yeasts

Name	Type	Form	Amount	Laboratory
Safale S-04	Ale	Dry	200 g	Safale

Extras

Type	Name	Amount	Use for	Time
Flavor	Kawa parzona	1000 g	Bottling	---
1000ml zaparzonej kawy Lavazza Club				