

## Dry stout z kawą

- Gravity **12.1 BLG**
- ABV **4.9 %**
- IBU **37**
- SRM **35.7**
- 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 **72 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **18.6 liter(s)**
- Total mash volume **23.9 liter(s)**

### Fermentables

| Type  | Name                                   | Amount        | Yield | EBC  |
|-------|--|---------------|-------|------|
| Grain | Pilzneński                             | 4 kg (75.5%)  | 81 %  | 4    |
| Grain | płatki jęczmienne                      | 0.5 kg (9.4%) | 60 %  | 4    |
| Grain | Jęczmień palony                        | 0.4 kg (7.5%) | 55 %  | 985  |
| Grain | Carafa                                 | 0.2 kg (3.8%) | 70 %  | 664  |
| Grain | Fawcett -<br>Pszeniczny<br>Czekoladowy | 0.2 kg (3.8%) | 73 %  | 1001 |

### Hops

| Use for | Name  | Amount | Time   | Alpha acid |
|---------|-------|--------|--------|------------|
| Boil    | lunga | 30 g   | 60 min | 11 %       |

### Yeasts

| Name  | Type | Form  | Amount | Laboratory       |
|-------|------|-------|--------|------------------|
| Fm700 | Ale  | Slant | 200 ml | Fermentum mobile |

### Extras

| Type   | Name                   | Amount | Use for  | Time |
|--------|------------------------|--------|----------|------|
| Flavor | Kawa yellow<br>bourbon | 150 g  | Bottling | ---  |