

# Espresso

- Gravity **15.8 BLG**
- ABV ---
- IBU **40**
- SRM **40**
- Style **American Stout**

## Batch size

- Expected quantity of finished beer **6 liter(s)**
- Trub loss **10 %**
- Size with trub loss **6.6 liter(s)**
- Boil time **60 min**
- Evaporation rate **15 %/h**
- Boil size **7.6 liter(s)**

## Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **5.2 liter(s)**
- Total mash volume **7 liter(s)**

## Steps

- Temp **67 C**, Time **60 min**

## Mash step by step

- Heat up **5.2 liter(s)** of strike water to **74.9C**
- Add grains
- Keep mash **60 min** at **67C**
- Sparge using **4.1 liter(s)** of **76C** water or to achieve **7.6 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	1.3 kg (74.8%)	81 %	4
Grain	Przeniczny	0.166 kg (9.6%)	81 %	10
Grain	Strzegom Karmel 300	0.15 kg (8.6%)	70 %	299
Grain	Strzegom Czekoladowy ciemny	0.081 kg (4.7%)	68 %	1200
Grain	Jęczmień palony	0.041 kg (2.4%)	55 %	985

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	6.6 g	60 min	10 %
Boil	Citra	8.3 g	15 min	12 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Dry	4 g	Fermentis

## Extras

Type	Name	Amount	Use for	Time
Flavor	Kawa	33 g	Boil	30 min

## Notes

- Kawa była dodana w postaci dwóch filiżanek z ekspresu ciśnieniowego  
*Oct 6, 2015, 10:32 PM*