

# kafka

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- Gravity **14.7 BLG**
- ABV ---
- IBU **21**
- SRM **32.5**
- Style **Sweet Stout**

## Batch size

- Expected quantity of finished beer **10 liter(s)**
- Trub loss **5 %**
- Size with trub loss **10.5 liter(s)**
- Boil time **80 min**
- Evaporation rate **6 %/h**
- Boil size **12 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **8.4 liter(s)**
- Total mash volume **10.8 liter(s)**

## Steps

- Temp **67 C**, Time **60 min**
- Temp **76 C**, Time **10 min**

## Mash step by step

- Heat up **8.4 liter(s)** of strike water to **73.7C**
- Add grains
- Keep mash **60 min** at **67C**
- Keep mash **10 min** at **76C**
- Sparge using **6 liter(s)** of **76C** water or to achieve **12 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Sugar	Milk Sugar (Lactose)	0.25 kg (9.4%)	--- %	---
Grain	Strzegom Pilzneński	1 kg (37.7%)	80 %	4
Grain	Strzegom Monachijski typ II	1 kg (37.7%)	79 %	22
Grain	Strzegom Czekoladowy ciemny	0.2 kg (7.5%)	68 %	1200
Grain	Strzegom Karmel 150	0.2 kg (7.5%)	75 %	150

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Lublin (Lubelski)	15 g	60 min	4 %
Boil	Tradition	10 g	20 min	5.5 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale S-04	Ale	Dry	6 g	Safale