

# Kakaofonia

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- Gravity **15.2 BLG**
- ABV **6.3 %**
- IBU **24**
- SRM **24.4**
- Style **Oatmeal 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 **20 %/h**
- Boil size **30 liter(s)**

## Mash information

- Mash efficiency **85 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **18 liter(s)**
- Total mash volume **24 liter(s)**

## Steps

- Temp **60 C**, Time **5 min**
- Temp **67 C**, Time **60 min**
- Temp **76 C**, Time **10 min**

## Mash step by step

- Heat up **18 liter(s)** of strike water to **66.7C**
- Add grains
- Keep mash **5 min** at **60C**
- Keep mash **60 min** at **67C**
- Keep mash **10 min** at **76C**
- Sparge using **18 liter(s)** of **76C** water or to achieve **30 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pilsner malt	2 kg (33.3%)	82 %	4
Grain	Viking Munich Malt	2 kg (33.3%)	78 %	18
Grain	Oats, Flaked	1 kg (16.7%)	80 %	2
Grain	Carafa	0.5 kg (8.3%)	70 %	812
Grain	Jęczmień palony	0.3 kg (5%)	55 %	---
Grain	Biscuit Malt	0.2 kg (3.3%)	79 %	45

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	15 g	60 min	10 %
Boil	Marynka	15 g	30 min	10 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Gozdawa Pure Ale Yeast 7	Ale	Dry	11 g	---

## Extras

Type	Name	Amount	Use for	Time
Spice	Ziarno kakaowca	100 g	Secondary	7 day(s)
Other	Płatki High Mocha	30 g	Secondary	7 day(s)