

# Kawa+Malina

- Gravity **10.7 BLG**
- ABV **4.3 %**
- IBU **20**
- SRM **23.4**
- Style **Sweet 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 **10.8 liter(s)**
- Total mash volume **14.4 liter(s)**

## Fermentables

| Type    | Name                      | Amount         | Yield | EBC |
|---------|---------------------------|----------------|-------|-----|
| Grain   | Weyermann - Pale Ale Malt | 3.2 kg (78%)   | 85 %  | 7   |
| Grain   | Carafa II                 | 0.1 kg (2.4%)  | 70 %  | 812 |
| Grain   | Jęczmień palony           | 0.3 kg (7.3%)  | 55 %  | 985 |
| Adjunct | płatki jęczmienne         | 0.5 kg (12.2%) | 60 %  | 4   |

## Hops

| Use for | Name       | Amount | Time   | Alpha acid |
|---------|------------|--------|--------|------------|
| Boil    | Willamette | 15 g   | 60 min | 5 %        |
| Boil    | Willamette | 15 g   | 30 min | 5 %        |
| Boil    | Willamette | 20 g   | 10 min | 5 %        |

## Yeasts

| Name        | Type | Form | Amount | Laboratory |
|-------------|------|------|--------|------------|
| Safale S-04 | Ale  | Dry  | 11.5 g | Fermentis  |

## Extras

| Type   | Name           | Amount | Use for   | Time      |
|--------|----------------|--------|-----------|-----------|
| Fining | mech irlandzki | 5 g    | Boil      | 15 min    |
| Flavor | Laktoza        | 200 g  | Boil      | 10 min    |
| Flavor | kawa           | 250 g  | Boil      | 0 min     |
| Flavor | maliny mrożone | 1000 g | Secondary | 14 day(s) |