

Kawka

- Gravity **15 BLG**
- ABV **6.2 %**
- IBU **23**
- SRM **30.2**
- Style **Dry Stout**

Batch size

- Expected quantity of finished beer **24 liter(s)**
- Trub loss **5 %**
- Size with trub loss **25.2 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **30.4 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **21 liter(s)**
- Total mash volume **28 liter(s)**

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Bruntal pszeniczny	3 kg (42.1%)	81 %	8
Grain	Pilzneński	1 kg (14%)	81 %	4
Grain	Strzegom Wiedeński	1 kg (14%)	79 %	10
Grain	Żytni	1 kg (14%)	85 %	8
Grain	Strzegom Barwiący	0.5 kg (7%)	68 %	1300
Grain	Płatki owsiane	0.5 kg (7%)	85 %	3
Liquid Extract	Naturalny Ekstrakt waniliowy	0.12 kg (1.7%)	80 %	3

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Magnat	25 g	60 min	11.2 %

Yeasts

Name	Type	Form	Amount	Laboratory
FM27 Artefakty trapistów	Ale	Liquid	30 ml	Fermentum Mobile