

# Kawowe ale

- Gravity **12.6 BLG**
- ABV **5.1 %**
- IBU **24**
- SRM **13.5**
- Style **Specialty Beer**

## Batch size

- Expected quantity of finished beer **11 liter(s)**
- Trub loss **8 %**
- Size with trub loss **11.9 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **14.3 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **8.4 liter(s)**
- Total mash volume **11.2 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Słód pszeniczny Bestmalz	1.1 kg (39.3%)	82 %	5
Grain	Pilzneński	0.9 kg (32.1%)	81 %	4
Grain	Simpsons - Coffee Malt	0.3 kg (10.7%)	74 %	296
Grain	Płatki żytnie	0.3 kg (10.7%)	85 %	3
Grain	Płatki owsiane	0.2 kg (7.1%)	85 %	3

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	18 g	45 min	7.4 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale S-04	Ale	Dry	7.5 g	Safale

## Extras

Type	Name	Amount	Use for	Time
Flavor	kawa ziarnista	100 g	Secondary	3 day(s)