

Kawowy Szat

- Gravity **15 BLG**
- ABV **6.2 %**
- IBU **28**
- SRM **43.7**
- Style **Oatmeal Stout**

Batch size

- Expected quantity of finished beer **18 liter(s)**
- Trub loss **10 %**
- Size with trub loss **20.2 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **22.8 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **14.4 liter(s)**
- Total mash volume **19.2 liter(s)**

Steps

- Temp **68 C**, Time **60 min**
- Temp **74 C**, Time **0 min**
- Temp **78 C**, Time **0 min**

Mash step by step

- Heat up **14.4 liter(s)** of strike water to **76C**
- Add grains
- Keep mash **60 min** at **68C**
- Keep mash **0 min** at **74C**
- Keep mash **0 min** at **78C**
- Sparge using **13.2 liter(s)** of **76C** water or to achieve **22.8 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Weyermann - Pale Ale Malt	3.2 kg (66.7%)	95 %	7
Grain	Płatki owsiane	0.5 kg (10.4%)	85 %	3
Grain	Caraaroma	0.3 kg (6.3%)	90 %	400
Grain	Jęczmień palony	0.3 kg (6.3%)	55 %	985
Grain	Carafa	0.2 kg (4.2%)	80 %	664
Grain	Chocolate 1100-1250 EBC Thomas Fawcett	0.3 kg (6.3%)	85 %	1100

Hops

Use for	Name	Amount	Time	Alpha acid
First Wort	Marynka	30 g	5 min	10 %
Boil	Marynka	30 g	20 min	10 %

Yeasts

Name	Type	Form	Amount	Laboratory
us-04	Ale	Dry	11.5 g	---

Extras

Type	Name	Amount	Use for	Time
Spice	Kawa	200 g	Bottling	---

Notes

- Kawa dodawana na zimno przy butelkowaniu. Roztwór zrobiony z 200g kawy i 800ml wody. 3 Dni w lodówce i po odfiltrowaniu fusów dodajemy do roztworu cukru do refermentacji.
Apr 8, 2018, 4:16 PM