

# Latte

- Gravity **13.3 BLG**
- ABV **5.5 %**
- IBU **24**
- SRM **41.7**
- 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 **17.9 liter(s)**
- Total mash volume **23.8 liter(s)**

## Steps

- Temp **67 C**, Time **60 min**
- Temp **78 C**, Time **10 min**

## Mash step by step

- Heat up **17.9 liter(s)** of strike water to **74.8C**
- Add grains
- Keep mash **60 min** at **67C**
- Keep mash **10 min** at **78C**
- Sparge using **13.4 liter(s)** of **76C** water or to achieve **25.3 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Maris Otter Pale Ale	4 kg (67.2%)	72 %	6
Grain	Słód Caramunich Typ II Weyermann	1 kg (16.8%)	73 %	120
Grain	Strzegom Czekoladowy ciemny	0.25 kg (4.2%)	68 %	1200
Grain	Roasted Barley	0.2 kg (3.4%)	55 %	1000
Grain	Carafa II	0.2 kg (3.4%)	70 %	812
Grain	Carafa III Special	0.1 kg (1.7%)	70 %	1300
Grain	Barley, Flaked	0.2 kg (3.4%)	70 %	4

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Fuggles	30 g	60 min	4.5 %
Boil	First Gold	15 g	30 min	7.5 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale S-04	Ale	Dry	10.5 g	Safale

## Extras

Recipe has been printed via **BREWNES.com** - a complex online solution for homebrewers to track brewing process easily.

Type	Name	Amount	Use for	Time
Flavor	laktoza	400 g	Boil	20 min
Flavor	kawa zmielona	100 g	Boil	5 min
Fining	mech irlandzki	5 g	Boil	10 min
Flavor	Dwie laski wanilii	12 g	Secondary	7 day(s)
Laski nacinam wzdłuż i moczę kilka dni w burbonie, całość wlewam na cichą na 7 dni				