

Stout Kawowy

- Gravity **13.8 BLG**
- ABV ---
- IBU **41**
- SRM **35.9**
- Style **Dry Stout**

Batch size

- Expected quantity of finished beer **19 liter(s)**
- Trub loss **5 %**
- Size with trub loss **19.9 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **24.1 liter(s)**

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|------------------------------|----------------|-------|-----|
| Grain | Pale Malt (2 Row) Bel | 3.8 kg (82.6%) | 80 % | 6 |
| Grain | Strzegom Czekoladowy 400 | 0.2 kg (4.3%) | 68 % | 400 |
| Grain | Jęczmień palony | 0.3 kg (6.5%) | 55 % | 985 |
| Grain | Cara Blonde - Castle Malting | 0.3 kg (6.5%) | 78 % | 20 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|---------|--------|--------|------------|
| Boil | Fuggles | 35 g | 60 min | 4.5 % |
| Boil | Target | 35 g | 15 min | 10.5 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|-------|------|-------|--------|------------|
| US-05 | Ale | Slant | 300 ml | --- |

Extras

| Type | Name | Amount | Use for | Time |
|--------|------|--------|---------|-------|
| Flavor | kawa | 125 g | Boil | 0 min |

Notes

- Kawa illy 5 min ekstrakcji w woreczku
Oct 18, 2016, 12:11 PM