

# Stout z kawą

- Gravity **13.3 BLG**
- ABV **5.5 %**
- IBU **21**
- SRM **38.6**
- 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 **4.458 liter(s) / kg**
- Mash size **25 liter(s)**
- Total mash volume **30.6 liter(s)**

## Steps

- Temp **67 C**, Time **60 min**
- Temp **78 C**, Time **2 min**

## Mash step by step

- Heat up **25 liter(s)** of strike water to **72.3C**
- Add grains
- Keep mash **60 min** at **67C**
- Keep mash **2 min** at **78C**
- Sparge using **5.9 liter(s)** of **76C** water or to achieve **25.3 liter(s)** of wort

## Fermentables

| Type  | Name                             | Amount        | Yield | EBC  |
|-------|----------------------------------|---------------|-------|------|
| Grain | Viking Pale Ale malt             | 4 kg (71.4%)  | 80 %  | 5    |
| Grain | Oats, Malted                     | 0.3 kg (5.4%) | 80 %  | 2    |
| Grain | Caraaroma                        | 0.3 kg (5.4%) | 78 %  | 400  |
| Grain | Caramunich® typ I                | 0.2 kg (3.6%) | 73 %  | 80   |
| Grain | Słód Caramunich Typ II Weyermann | 0.2 kg (3.6%) | 73 %  | 120  |
| Grain | Jęczmień palony                  | 0.3 kg (5.4%) | 50 %  | 985  |
| Grain | Strzegom Czekoladowy ciemny      | 0.3 kg (5.4%) | 50 %  | 1200 |

## Hops

| Use for | Name    | Amount | Time   | Alpha acid |
|---------|---------|--------|--------|------------|
| Boil    | Marynka | 20 g   | 60 min | 10 %       |

## Yeasts

| Name        | Type | Form | Amount | Laboratory |
|-------------|------|------|--------|------------|
| Safale S-04 | Ale  | Dry  | 11 g   | Fermentis  |

## Extras

| Type   | Name    | Amount | Use for | Time  |
|--------|---------|--------|---------|-------|
| Flavor | laktoza | 250 g  | Boil    | 0 min |