

#16 / FM52 / Kawaka

- Gravity **14.7 BLG**
- ABV ---
- IBU **36**
- SRM **48.4**
- Style **Sweet Stout**

Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **5 %**
- Size with trub loss **26.3 liter(s)**
- Boil time **60 min**
- Evaporation rate **8 %/h**
- Boil size **31.1 liter(s)**

Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **2.5 liter(s) / kg**
- Mash size **16.8 liter(s)**
- Total mash volume **23.4 liter(s)**

Steps

- Temp **69 C**, Time **100 min**

Mash step by step

- Heat up **16.8 liter(s)** of strike water to **78.8C**
- Add grains
- Keep mash **100 min** at **69C**
- Sparge using **21 liter(s)** of **76C** water or to achieve **31.1 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	6 kg (83.3%)	80 %	5
Grain	Strzegom Czekoladowy ciemny	0.5 kg (6.9%)	68 %	1200
Grain	Jęczmień palony	0.2 kg (2.8%)	55 %	985
Sugar	Milk Sugar (Lactose)	0.5 kg (6.9%)	76.1 %	0

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Iunga	40 g	45 min	11 %

Yeasts

Name	Type	Form	Amount	Laboratory
FM52 Amerykański Sen	Ale	Liquid	100 ml	Fermentum Mobile

Extras

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