#70 Walnijmy sobie kawkę

- Gravity **11.9 BLG**
- ABV **4.8 %**
- IBU **29**
- SRM **31.9**
- Style **Sweet Stout**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **7 %**
- Size with trub loss **21.4 liter(s)**
- Boil time **60 min**
- Evaporation rate **9 %/h**
- Boil size **23.5 liter(s)**

Mash information

- Mash efficiency **78 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **12.9 liter(s)**
- Total mash volume **17.2 liter(s)**

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	1.75 kg *(40.7%)*	81 %	4
Grain	Monachijski	1.6 kg *(37.2%)*	80 %	16
Grain	Kawowy	0.2 kg *(4.7%)*	80 %	500
Grain	Karmelowy ciemny	0.25 kg *(5.8%)*	80 %	300
Grain	Czekoladowy jasny	0.25 kg *(5.8%)*	80 %	400
Grain	Jęczmień palony	0.25 kg *(5.8%)*	80 %	1150

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka PL	30 g	60 min	8 %

Yeasts

Name	Type	Form	Amount	Laboratory
FM42 Stare Nadreńskie	Ale	Slant	50 ml	Fermentum Mobile

Extras

Type	Name	Amount	Use for	Time
Flavor	Laktoza	500 g	Boil	10 min

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