

Kawka (FES)

- Gravity **15.4 BLG**
- ABV **6.5 %**
- IBU **47**
- SRM **34.3**
- Style **Foreign Extra Stout**

Batch size

- Expected quantity of finished beer **12 liter(s)**
- Trub loss **5 %**
- Size with trub loss **12.6 liter(s)**
- Boil time **60 min**
- Evaporation rate **15 %/h**
- Boil size **15.9 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **10.4 liter(s)**
- Total mash volume **13.8 liter(s)**

Steps

- Temp **64 C**, Time **45 min**
- Temp **70 C**, Time **15 min**
- Temp **77 C**, Time **5 min**

Mash step by step

- Heat up **10.4 liter(s)** of strike water to **71.3C**
- Add grains
- Keep mash **45 min** at **64C**
- Keep mash **15 min** at **70C**
- Keep mash **5 min** at **77C**
- Sparge using **9 liter(s)** of **76C** water or to achieve **15.9 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Maris Otter Crisp	2.5 kg (68.5%)	83 %	6
Grain	Jęczmień palony	0.3 kg (8.2%)	55 %	985
Grain	Fawcett - Brown	0.2 kg (5.5%)	72 %	180
Grain	Caramel/Crystal Malt - 120L	0.2 kg (5.5%)	72 %	270
Grain	Płatki owsiane	0.25 kg (6.8%)	60 %	3
Sugar	Brown Sugar, Dark	0.2 kg (5.5%)	100 %	100

Hops

Use for	Name	Amount	Time	Alpha acid
First Wort	East Kent Goldings	35 g	60 min	5.7 %
Aroma (end of boil)	East Kent Goldings	15 g	30 min	5.7 %

Yeasts

Name	Type	Form	Amount	Laboratory
Danstar - Nottingham	Ale	Dry	11 g	Danstar

Extras

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

Type	Name	Amount	Use for	Time
Other	Pożywka	2 g	Boil	10 min
Fining	Whirlfloc T	2 g	Boil	10 min

Notes

- Jęczmień palony dodawany partiami ok. 70/30.
Jun 9, 2025, 12:16 PM