

# Kawoszem nie jestem

- Gravity **14.3 BLG**
- ABV **5.9 %**
- IBU **25**
- SRM **30.1**
- Style **Oatmeal Stout**

## Batch size

- Expected quantity of finished beer **18 liter(s)**
- Trub loss **5 %**
- Size with trub loss **18.9 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **22.8 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **15.5 liter(s)**
- Total mash volume **20.6 liter(s)**

## Steps

- Temp **68 C**, Time **60 min**

## Mash step by step

- Heat up **15.5 liter(s)** of strike water to **76C**
- Add grains
- Keep mash **60 min** at **68C**
- Sparge using **12.5 liter(s)** of **76C** water or to achieve **22.8 liter(s)** of wort

## Fermentables

| Type  | Name                         | Amount         | Yield | EBC |
|-------|------------------------------|----------------|-------|-----|
| Grain | Briess - Pale Ale Malt       | 2 kg (38.8%)   | 80 %  | 7   |
| Grain | Strzegom Monachijski typ II  | 1 kg (19.4%)   | 79 %  | 22  |
| Grain | karmelowy ciemny Viking malt | 0.5 kg (9.7%)  | 76 %  | 300 |
| Grain | Płatki owsiane               | 1 kg (19.4%)   | 85 %  | 3   |
| Grain | czekoladowy                  | 0.4 kg (7.8%)  | 76 %  | 800 |
| Grain | Biscuit Malt                 | 0.25 kg (4.9%) | 79 %  | 45  |

## Hops

| Use for | Name       | Amount | Time   | Alpha acid |
|---------|------------|--------|--------|------------|
| Boil    | Challenger | 25 g   | 60 min | 5.8 %      |
| Boil    | Challenger | 15 g   | 20 min | 5.8 %      |
| Boil    | Challenger | 10 g   | 10 min | 5.8 %      |

## Yeasts

| Name        | Type | Form | Amount | Laboratory |
|-------------|------|------|--------|------------|
| Safale S-04 | Ale  | Dry  | 11.5 g | Safale     |

## Extras

| Type | Name | Amount | Use for | Time |
|------|------|--------|---------|------|
|------|------|--------|---------|------|

|                                             |      |      |      |       |
|---------------------------------------------|------|------|------|-------|
| Flavor                                      | kawa | 20 g | Boil | 2 min |
| Planowany dodatek kawy, metoda do ustalenia |      |      |      |       |