

# Bardzo pyszna kawa

- Gravity **15.7 BLG**
- ABV **6.6 %**
- IBU **30**
- SRM **42.3**
- 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 **3.25 liter(s) / kg**
- Mash size **20.8 liter(s)**
- Total mash volume **27.2 liter(s)**

## Steps

- Temp **68 C**, Time **90 min**

## Mash step by step

- Heat up **20.8 liter(s)** of strike water to **75.4C**
- Add grains
- Keep mash **90 min** at **68C**
- Sparge using **10.9 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	3.5 kg (54.7%)	80 %	5
Grain	Platki owsiane	0.8 kg (12.5%)	85 %	3
Grain	Carafa Special III	0.5 kg (7.8%)	71 %	1300
Grain	Fawcett - Pale Chocolate	0.3 kg (4.7%)	71 %	500
Grain	Caraaroma	0.3 kg (4.7%)	78 %	400
Grain	Monachijski	1 kg (15.6%)	80 %	16

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	35 g	60 min	8.7 %

## Yeasts

Name	Type	Form	Amount	Laboratory
us-05	Ale	Slant	150 ml	Fermentis

## Extras

Type	Name	Amount	Use for	Time
Flavor	Kawa Brasil Santos	100 g	Secondary	3 day(s)
Flavor	Laktoza +1,4blg	500 g	Boil	10 min