

# cappucino stout

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- Gravity **13.8 BLG**
- ABV **5.7 %**
- IBU **25**
- SRM **26.2**
- 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 liter(s) / kg**
- Mash size **16 liter(s)**
- Total mash volume **21.3 liter(s)**

## Steps

- Temp **67 C**, Time **60 min**

## Mash step by step

- Heat up **16 liter(s)** of strike water to **74.8C**
- Add grains
- Keep mash **60 min** at **67C**
- Sparge using **14.6 liter(s)** of **76C** water or to achieve **25.3 liter(s)** of wort

## Fermentables

| Type  | Name                        | Amount         | Yield | EBC  |
|-------|-----------------------------|----------------|-------|------|
| Grain | Weyermann - Pale Ale Malt   | 4 kg (75.2%)   | 85 %  | 7    |
| Grain | Weyermann Caramunich 3      | 0.45 kg (8.5%) | 76 %  | 150  |
| Grain | Weyermann - Carafa III      | 0.25 kg (4.7%) | 70 %  | 1024 |
| Grain | Jęczmień palony             | 0.12 kg (2.3%) | 55 %  | 985  |
| Grain | Weyermann - Pale Wheat Malt | 0.5 kg (9.4%)  | 85 %  | 5    |

## Hops

| Use for | Name    | Amount | Time   | Alpha acid |
|---------|---------|--------|--------|------------|
| Boil    | Fuggles | 30 g   | 60 min | 4.5 %      |
| Boil    | Fuggles | 30 g   | 30 min | 4.5 %      |

## Extras

| Type   | Name    | Amount | Use for | Time   |
|--------|---------|--------|---------|--------|
| Flavor | laktoza | 400 g  | Boil    | 15 min |