

Flat white

- Gravity **14 BLG**
- ABV ---
- IBU **28**
- SRM **38.4**
- 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 **13.8 liter(s)**
- Total mash volume **18.4 liter(s)**

Steps

- Temp **65 C**, Time **60 min**

Mash step by step

- Heat up **13.8 liter(s)** of strike water to **72.5C**
- Add grains
- Keep mash **60 min** at **65C**
- Sparge using **16.1 liter(s)** of **76C** water or to achieve **25.3 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|---------|------------------------------|----------------|-------|-----|
| Grain | Strzegom Pale Ale | 4 kg (79.1%) | 79 % | 6 |
| Grain | Briess - Dark Chocolate Malt | 0.3 kg (5.9%) | 60 % | 827 |
| Grain | Carafa | 0.3 kg (5.9%) | 70 % | 664 |
| Adjunct | płatki owsiane | 0.23 kg (4.5%) | --- % | --- |
| Adjunct | płatki jęczmienne | 0.23 kg (4.5%) | --- % | --- |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|---------------|--------|--------|------------|
| Boil | Challenger | 29 g | 75 min | 7 % |
| Aroma (end of boil) | Kent Goldings | 11 g | 15 min | 5.5 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|-----------------------|------|------|--------|------------|
| Fermentis Safale K-97 | Ale | Dry | 11.5 g | --- |

Extras

| Type | Name | Amount | Use for | Time |
|-------|---------------|--------|----------|------|
| Spice | Kawa na zimno | 200 g | Bottling | --- |

Notes

- 200g kawy zalewamy 1:4 zimną przegotowaną wodą, intensywnie mieszamy, odstawiamy do lodówki na 24h, następnie filtrujemy
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