

Kapuczina `20

- Gravity **14.3 BLG**
- ABV **5.9 %**
- IBU **29**
- SRM **32.4**
- Style **Sweet Stout**

Batch size

- Expected quantity of finished beer **22 liter(s)**
- Trub loss **5 %**
- Size with trub loss **23.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **27.8 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **19.4 liter(s)**
- Total mash volume **25.8 liter(s)**

Steps

- Temp **66 C**, Time **65 min**
- Temp **78 C**, Time **5 min**

Mash step by step

- Heat up **19.4 liter(s)** of strike water to **73.6C**
- Add grains
- Keep mash **65 min** at **66C**
- Keep mash **5 min** at **78C**
- Sparge using **14.9 liter(s)** of **76C** water or to achieve **27.8 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pale Ale	2.5 kg (38.8%)	79 %	6
Grain	malteurop wiedeński	2.5 kg (38.8%)	80 %	8
Grain	Płatki owsiane	0.5 kg (7.8%)	85 %	3
Grain	Weyermann Specjal W	0.2 kg (3.1%)	68 %	300
Grain	Carafa II	0.3 kg (4.7%)	70 %	812
Grain	Carafa III	0.3 kg (4.7%)	70 %	1034
Grain	Strzegom Czekoladowy jasny	0.15 kg (2.3%)	68 %	400

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Magnum	30 g	25 min	13.5 %
Boil	Lublin (Lubelski)	20 g	10 min	4 %
Dry Hop	kawa ziarno	200 g	4 day(s)	1 %

Yeasts

Name	Type	Form	Amount	Laboratory
FM13 Irlandzkie Ciemności	Ale	Liquid	200 ml	Fermentum Mobile

Extras

Type	Name	Amount	Use for	Time
Fining	mech irlandzki	3.5 g	Boil	10 min
Flavor	laktoza	1000 g	Boil	10 min
Fining	kawa (espresso)	300 g	Boil	10 min

Notes

- espresso 300ml
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