

# Kawowy stout

- Gravity **14.5 BLG**
- ABV **6 %**
- IBU **23**
- SRM **31.8**
- 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)**

## Fermentables

Type	Name	Amount	Yield	EBC
Liquid Extract	Bruntal Pale Ale	3.4 kg (72.3%)	80 %	35
Grain	Strzegom Czekoladowy 400	0.5 kg (10.6%)	68 %	400
Przed gotowaniem w 70°C- 20 min., po przplukać czysta woda				
Grain	Strzegom Karmel 30	0.5 kg (10.6%)	75 %	30
Grain	Jęczmień palony	0.3 kg (6.4%)	55 %	985
Przed gotowaniem w 70°C- 20 min., po przplukać czysta woda				

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	20 g	60 min	10 %
Boil	East Kent Goldings	10 g	15 min	5.1 %

## Yeasts

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

## Extras

Type	Name	Amount	Use for	Time
Flavor	Kawa	30 g	Boil	5 min
Flavor	Laktoza	600 g	Boil	5 min