

Kawowy Stout

- Gravity **12 BLG**
- ABV ---
- IBU **42**
- SRM **40**
- Style **Dry Stout**

Batch size

- Expected quantity of finished beer **22 liter(s)**
- Trub loss **4 %**
- Size with trub loss **22.9 liter(s)**
- Boil time **70 min**
- Evaporation rate **7 %/h**
- Boil size **26.4 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.2 liter(s) / kg**
- Mash size **14.3 liter(s)**
- Total mash volume **18.8 liter(s)**

Steps

- Temp **64 C**, Time **70 min**
- Temp **72 C**, Time **10 min**
- Temp **76 C**, Time **3 min**

Mash step by step

- Heat up **14.3 liter(s)** of strike water to **70.9C**
- Add grains
- Keep mash **70 min** at **64C**
- Keep mash **10 min** at **72C**
- Keep mash **3 min** at **76C**
- Sparge using **16.6 liter(s)** of **76C** water or to achieve **26.4 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|----------------------------|-----------------|--------|------|
| Grain | Weyermann - Pale Ale Malt | 3 kg (63.5%) | 85 % | 7 |
| Grain | Strzegom Jęczmień palony | 0.3 kg (6.3%) | 55 % | 1100 |
| Grain | Chocolate Malt (UK) | 0.1 kg (2.1%) | 73 % | 887 |
| Grain | Strzegom Karmel 300 | 0.4 kg (8.5%) | 70 % | 299 |
| Grain | Oats, Flaked | 0.275 kg (5.8%) | 80 % | 2 |
| Grain | Strzegom Monachijski typ I | 0.4 kg (8.5%) | 79 % | 16 |
| Sugar | Milk Sugar (Lactose) | 0.25 kg (5.3%) | 76.1 % | 0 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|---------|--------|--------|------------|
| Boil | Marynka | 35 g | 60 min | 10 % |
| Boil | Mosaic | 10 g | 5 min | 10 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|------|------|------|--------|------------|
|------|------|------|--------|------------|

| | | | | |
|--------------------|-----|-------|--------|--------|
| Wyeast - Irish Ale | Ale | Slant | 120 ml | Wyeast |
|--------------------|-----|-------|--------|--------|

Extras

| Type | Name | Amount | Use for | Time |
|--------|----------------|--------|---------|--------|
| Flavor | Laktoza | 250 g | Boil | 15 min |
| Flavor | Kawa | 100 g | Boil | 2 min |
| Fining | Mech Irlandzki | 5 g | Boil | 15 min |