

# Mały Kawowy RIsek

- Gravity **28.1 BLG**
- ABV **13.6 %**
- IBU **57**
- SRM **59.1**
- Style **Russian Imperial Stout**

## Batch size

- Expected quantity of finished beer **10 liter(s)**
- Trub loss **5 %**
- Size with trub loss **10.5 liter(s)**
- Boil time **180 min**
- Evaporation rate **10 %/h**
- Boil size **15 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **2.5 liter(s) / kg**
- Mash size **15 liter(s)**
- Total mash volume **21 liter(s)**

## Steps

- Temp **67 C**, Time **90 min**
- Temp **78 C**, Time **10 min**

## Mash step by step

- Heat up **15 liter(s)** of strike water to **76.4C**
- Add grains
- Keep mash **90 min** at **67C**
- Keep mash **10 min** at **78C**
- Sparge using **6 liter(s)** of **76C** water or to achieve **15 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	2 kg (33.3%)	80 %	5
Grain	Strzegom Wiedeński	2 kg (33.3%)	79 %	10
Grain	kawowy	0.5 kg (8.3%)	77 %	250
Grain	Caraaroma	0.5 kg (8.3%)	78 %	400
Grain	Weyermann - Carafa II	0.5 kg (8.3%)	70 %	837
Grain	płatki jęczmienne	0.5 kg (8.3%)	--- %	4

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Admiral	25 g	60 min	14.3 %
Boil	Admiral	25 g	10 min	14.3 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Mangrove Jack's M42 New World Strong Ale	Ale	Dry	20 g	Mangrove Jack's

Przygotować starter ok 2 dni przed zadaniem, 2l + ~230g płynnego ekstraktu ciemnego