

Schody Kawowe

- Gravity **16.1 BLG**
- ABV **6.8 %**
- IBU **36**
- SRM **32.8**
- Style **Foreign Extra 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 **19.8 liter(s)**
- Total mash volume **26.4 liter(s)**

Steps

- Temp **64 C**, Time **45 min**
- Temp **72 C**, Time **30 min**

Mash step by step

- Heat up **19.8 liter(s)** of strike water to **71.3C**
- Add grains
- Keep mash **45 min** at **64C**
- Keep mash **30 min** at **72C**
- Sparge using **12.1 liter(s)** of **76C** water or to achieve **25.3 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pilzneński	5 kg (75.8%)	80 %	4
Grain	Strzegom Monachijski typ I	0.5 kg (7.6%)	79 %	16
Grain	Strzegom Czekoladowy ciemny	0.25 kg (3.8%)	68 %	1200
Grain	Jęczmień palony	0.25 kg (3.8%)	55 %	985
Grain	płatki jęczmienne	0.4 kg (6.1%)	--- %	3
Grain	Caraaroma	0.2 kg (3%)	78 %	400

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	40 g	50 min	10 %

Yeasts

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

Extras

Type	Name	Amount	Use for	Time
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Other	Kawa Arabica	150 g	Secondary	7 day(s)
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