

## Stout kawowy

- Gravity **18.2 BLG**
- ABV **7.8 %**
- IBU **31**
- SRM **32.8**
- Style **Oatmeal 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 **17.4 liter(s)**
- Total mash volume **23.2 liter(s)**

### Fermentables

| Type    | Name                           | Amount        | Yield  | EBC  |
|---------|--------------------------------|---------------|--------|------|
| Grain   | Viking Pale Ale malt           | 4 kg (53.3%)  | 80 %   | 5    |
| Grain   | Castle Cafe                    | 0.3 kg (4%)   | 75.5 % | 480  |
| Grain   | Strzegom<br>Czekoladowy ciemny | 0.3 kg (4%)   | 68 %   | 1200 |
| Sugar   | Milk Sugar (Lactose)           | 0.7 kg (9.3%) | 76.1 % | 0    |
| Grain   | Słód enzymatyczny              | 1 kg (13.3%)  | --- %  | ---  |
| Adjunct | Płatki owsiane                 | 1 kg (13.3%)  | 85 %   | 3    |
| Grain   | Jęczmień palony                | 0.2 kg (2.7%) | 55 %   | 985  |

### Hops

| Use for | Name    | Amount | Time   | Alpha acid |
|---------|---------|--------|--------|------------|
| Boil    | Chinook | 30 g   | 60 min | 13 %       |

### Yeasts

| Name        | Type | Form | Amount | Laboratory |
|-------------|------|------|--------|------------|
| Safale S-04 | Ale  | Dry  | 11 g   | Safale     |

### Extras

| Type   | Name | Amount | Use for   | Time      |
|--------|------|--------|-----------|-----------|
| Flavor | Kawa | 250 g  | Secondary | 10 day(s) |

### Notes

- Kawa w 10 dniu; wyjęta po 9 dniach; dojrzewanie w piwnicy (ok. 5stC)  
+24.01; 24.02+  
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