

# Angielska kawka

- Gravity **12.4 BLG**
- ABV **5 %**
- IBU **39**
- SRM **22.1**
- Style **Brown Porter**

## Batch size

- Expected quantity of finished beer **50 liter(s)**
- Trub loss **5 %**
- Size with trub loss **52.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **63.3 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **37.8 liter(s)**
- Total mash volume **50.4 liter(s)**

## Steps

- Temp **68 C**, Time **60 min**
- Temp **78 C**, Time **0 min**

## Mash step by step

- Heat up **37.8 liter(s)** of strike water to **76C**
- Add grains
- Keep mash **60 min** at **68C**
- Keep mash **0 min** at **78C**
- Sparge using **38.1 liter(s)** of **76C** water or to achieve **63.3 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	11 kg (87.3%)	80 %	5
Grain	Strzegom Karmel 300	1 kg (7.9%)	70 %	299
Grain	Viking Czekoladowy ciemny	0.3 kg (2.4%)	67 %	900
Grain	Jęczmień palony	0.3 kg (2.4%)	55 %	985

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Zula	75 g	60 min	10 %
Boil	Triskel	40 g	20 min	3.2 %
Boil	Triskel	40 g	10 min	3.2 %
Dry Hop	Triskel	20 g	3 day(s)	3.2 %
Dry Hop	Zula	10 g	3 day(s)	10 %

## Yeasts

Name	Type	Form	Amount	Laboratory
FM13 Irlandzkie Ciemności	Ale	Liquid	40 ml	Fermentum Mobile
Safale S-04	Ale	Dry	11.5 g	Fermentis

## Extras

Type	Name	Amount	Use for	Time
Water Agent	Węglan wapnia	30 g	Boil	0 min
Fining	Mech irlandzki	10 g	Boil	15 min
Flavor	Laktoza	250 g	Primary	0 day(s)
Flavor	Kawa	150 g	Secondary	3 day(s)

## Notes

- Słody karmelowe i ciemne wspanujemy na 10-15 min przed końcem zacierania (po negatywnej próbie jodowej).  
*Feb 24, 2024, 11:45 AM*
- Mech irlandzki - Na godzinę przed planowym wykorzystaniem mech należy namoczyć w szklance ciepłej wody.  
*Feb 24, 2024, 12:15 PM*
- Drożdże:  
Fermentor 1: Fermentum Mobile - FM13 Irlandzkie ciemności  
Fermentor 2: Safale S-04  
*Feb 24, 2024, 12:15 PM*
- Na początek fermentacji:  
Fermentor 1: 250 g laktozy rozpuszczonej w wodzie.  
*Feb 24, 2024, 12:15 PM*
- Na zimno:  
Fermentor 1: Kawa ww.  
Fermentor 2: Chmiele ww.  
*Feb 24, 2024, 12:15 PM*