

Dry Staout z kawą

- Gravity **12.4 BLG**
- ABV **5 %**
- IBU **41**
- SRM **26.3**
- Style **Dry 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 **12 liter(s)**
- Total mash volume **16 liter(s)**

Steps

- Temp **70 C**, Time **70 min**
- Temp **78 C**, Time **5 min**

Mash step by step

- Heat up **12 liter(s)** of strike water to **78.3C**
- Add grains
- Keep mash **70 min** at **70C**
- Keep mash **5 min** at **78C**
- Sparge using **17.3 liter(s)** of **76C** water or to achieve **25.3 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|---------|----------------------|-----------------|-------|-----|
| Grain | Viking Pale Ale malt | 3.5 kg (73.7%) | 80 % | 6 |
| Grain | Czekoladowy | 0.2 kg (4.2%) | 60 % | 788 |
| Grain | Jęczmień palony | 0.3 kg (6.3%) | 55 % | 985 |
| Adjunct | Płatki owsiane | 0.75 kg (15.8%) | 85 % | 3 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|--------|--------|--------|------------|
| Boil | Target | 35 g | 60 min | 10.5 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|-------------|------|------|--------|------------|
| Safale S-04 | Ale | Dry | 200 g | Safale |

Extras

| Type | Name | Amount | Use for | Time |
|-------------------------------------|--------------|--------|----------|------|
| Flavor | Kawa parzona | 1000 g | Bottling | --- |
| 1000ml zaparzonej kawy Lavazza Club | | | | |