

## Dry stout z kawą

- Gravity **12.1 BLG**
- ABV **4.9 %**
- IBU **37**
- SRM **35.7**
- 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 **72 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **18.6 liter(s)**
- Total mash volume **23.9 liter(s)**

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	4 kg (75.5%)	81 %	4
Grain	płatki jęczmienne	0.5 kg (9.4%)	60 %	4
Grain	Jęczmień palony	0.4 kg (7.5%)	55 %	985
Grain	Carafa	0.2 kg (3.8%)	70 %	664
Grain	Fawcett - Pszeniczny Czekoladowy	0.2 kg (3.8%)	73 %	1001

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	lunga	30 g	60 min	11 %

### Yeasts

Name	Type	Form	Amount	Laboratory
Fm700	Ale	Slant	200 ml	Fermentum mobile

### Extras

Type	Name	Amount	Use for	Time
Flavor	Kawa yellow bourbon	150 g	Bottling	---