

# FES z kawą

- Gravity **14.7 BLG**
- ABV **6.1 %**
- IBU **42**
- SRM **33.9**
- Style **Foreign Extra Stout**

## Batch size

- Expected quantity of finished beer **10 liter(s)**
- Trub loss **5 %**
- Size with trub loss **10.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **12.7 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **4 liter(s) / kg**
- Mash size **12.2 liter(s)**
- Total mash volume **15.3 liter(s)**

## Steps

- Temp **68 C**, Time **60 min**
- Temp **76 C**, Time **0 min**

## Mash step by step

- Heat up **12.2 liter(s)** of strike water to **74C**
- Add grains
- Keep mash **60 min** at **68C**
- Keep mash **0 min** at **76C**
- Sparge using **3.6 liter(s)** of **76C** water or to achieve **12.7 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Weyermann - Pale Ale Malt	0.9 kg (29.5%)	85 %	7
Grain	Płatki owsiane	0.4 kg (13.1%)	60 %	3
Grain	Caraaroma	0.25 kg (8.2%)	78 %	400
Grain	Weyermann - Carafa II	0.125 kg (4.1%)	70 %	837
Grain	Jęczmień palony	0.125 kg (4.1%)	55 %	985
Grain	Strzegom Monachijski typ I	0.25 kg (8.2%)	79 %	16
Grain	Weyermann - Pilsner Malt	1 kg (32.8%)	81 %	5

## Hops

Use for	Name	Amount	Time	Alpha acid
First Wort	Marynka	21 g	60 min	9 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Lallemand - LalBrew Voss Kveik	Ale	Slant	500 ml	Lallemand

## Extras

Type	Name	Amount	Use for	Time
Flavor	Kawa	50 g	Secondary	5 day(s)