

# Kawa+Malina

- Gravity **10.7 BLG**
- ABV **4.3 %**
- IBU **20**
- SRM **23.4**
- Style **Sweet 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 **10.8 liter(s)**
- Total mash volume **14.4 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Weyermann - Pale Ale Malt	3.2 kg (78%)	85 %	7
Grain	Carafa II	0.1 kg (2.4%)	70 %	812
Grain	Jęczmień palony	0.3 kg (7.3%)	55 %	985
Adjunct	płatki jęczmienne	0.5 kg (12.2%)	60 %	4

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Willamette	15 g	60 min	5 %
Boil	Willamette	15 g	30 min	5 %
Boil	Willamette	20 g	10 min	5 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale S-04	Ale	Dry	11.5 g	Fermentis

## Extras

Type	Name	Amount	Use for	Time
Fining	mech irlandzki	5 g	Boil	15 min
Flavor	Laktoza	200 g	Boil	10 min
Flavor	kawa	250 g	Boil	0 min
Flavor	maliny mrożone	1000 g	Secondary	14 day(s)