

kawa na ławę

- Gravity **14.6 BLG**
- ABV ---
- IBU **21**
- SRM **29.8**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **10 %**
- Size with trub loss **22 liter(s)**
- Boil time **60 min**
- Evaporation rate **15 %/h**
- Boil size **25.3 liter(s)**

Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **16 liter(s)**
- Total mash volume **21.3 liter(s)**

Steps

- Temp **67 C**, Time **60 min**

Mash step by step

- Heat up **16 liter(s)** of strike water to **74.8C**
- Add grains
- Keep mash **60 min** at **67C**
- Sparge using **14.6 liter(s)** of **76C** water or to achieve **25.3 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|----------------------------|-----------------|-------|-----|
| Grain | Pilzneński | 4 kg (75.1%) | 81 % | 4 |
| Grain | Weyermann pszeniczny jasny | 0.5 kg (9.4%) | 80 % | 6 |
| Grain | Karamel Pils Steinbach | 0.45 kg (8.5%) | 79 % | 6 |
| Grain | Czekoladowy | 0.25 kg (4.7%) | 60 % | 788 |
| Grain | Jęczmień palony | 0.125 kg (2.3%) | 55 % | 985 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|---------|--------|--------|------------|
| Boil | Fuggles | 30 g | 60 min | 5.2 % |
| Boil | Fuggles | 20 g | 10 min | 5.2 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|--------------|------|------|--------|------------|
| Safale US-05 | Ale | Dry | 11.5 g | Fermentis |

Extras

| Type | Name | Amount | Use for | Time |
|-------|--------------|--------|---------|-------|
| Spice | kawa mielona | 100 g | Boil | 1 min |