

# Kawa

- Gravity **12.1 BLG**
- ABV **4.9 %**
- IBU **18**
- SRM **27.2**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **70 min**
- Evaporation rate **10 %/h**
- Boil size **25.7 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **17.1 liter(s)**
- Total mash volume **22 liter(s)**

## Steps

- Temp **67 C**, Time **60 min**
- Temp **79 C**, Time **1 min**

## Mash step by step

- Heat up **17.1 liter(s)** of strike water to **73.7C**
- Add grains
- Keep mash **60 min** at **67C**
- Keep mash **1 min** at **79C**
- Sparge using **13.5 liter(s)** of **76C** water or to achieve **25.7 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	4 kg (81.6%)	81 %	4
Grain	Karmelowy jasny Bruntal	0.5 kg (10.2%)	75 %	150
Grain	Jęczmień palony	0.1 kg (2%)	55 %	985
Grain	Carafa III	0.3 kg (6.1%)	70 %	1034

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Zula	20 g	60 min	7 %
Boil	Lublin (Lubelski)	15 g	10 min	3.7 %

## Yeasts

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

## Extras

Type	Name	Amount	Use for	Time
Flavor	Kawa zmielona	100 g	Boil	1 min