

# Kawoszem nie jestem

- Gravity **14.3 BLG**
- ABV **5.9 %**
- IBU **25**
- SRM **30.1**
- Style **Oatmeal Stout**

## Batch size

- Expected quantity of finished beer **18 liter(s)**
- Trub loss **5 %**
- Size with trub loss **18.9 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **22.8 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **15.5 liter(s)**
- Total mash volume **20.6 liter(s)**

## Steps

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

## Mash step by step

- Heat up **15.5 liter(s)** of strike water to **76C**
- Add grains
- Keep mash **60 min** at **68C**
- Sparge using **12.5 liter(s)** of **76C** water or to achieve **22.8 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Briess - Pale Ale Malt	2 kg (38.8%)	80 %	7
Grain	Strzegom Monachijski typ II	1 kg (19.4%)	79 %	22
Grain	karmelowy ciemny Viking malt	0.5 kg (9.7%)	76 %	300
Grain	Płatki owsiane	1 kg (19.4%)	85 %	3
Grain	czekoladowy	0.4 kg (7.8%)	76 %	800
Grain	Biscuit Malt	0.25 kg (4.9%)	79 %	45

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Challenger	25 g	60 min	5.8 %
Boil	Challenger	15 g	20 min	5.8 %
Boil	Challenger	10 g	10 min	5.8 %

## Yeasts

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

## Extras

Type	Name	Amount	Use for	Time
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Flavor	kawa	20 g	Boil	2 min
Planowany dodatek kawy, metoda do ustalenia				