

# KBS po mojemu

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- Gravity **21.6 BLG**
- ABV **9.7 %**
- IBU **51**
- SRM **52.8**
- Style **Foreign Extra Stout**

## Batch size

- Expected quantity of finished beer **16 liter(s)**
- Trub loss **5 %**
- Size with trub loss **16.8 liter(s)**
- Boil time **90 min**
- Evaporation rate **10 %/h**
- Boil size **21.2 liter(s)**

## Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **2.6 liter(s) / kg**
- Mash size **20.5 liter(s)**
- Total mash volume **28.4 liter(s)**

## Steps

- Temp **68 C**, Time **75 min**
- Temp **76 C**, Time **5 min**

## Mash step by step

- Heat up **20.5 liter(s)** of strike water to **77.2C**
- Add grains
- Keep mash **75 min** at **68C**
- Keep mash **5 min** at **76C**
- Sparge using **8.6 liter(s)** of **76C** water or to achieve **21.2 liter(s)** of wort

## Fermentables

| Type  | Name                            | Amount         | Yield | EBC  |
|-------|---------------------------------|----------------|-------|------|
| Grain | Strzegom Pale Ale               | 6 kg (75.9%)   | 79 %  | 6    |
| Grain | Płatki owsiane                  | 0.7 kg (8.9%)  | 85 %  | 3    |
| Grain | Jęczmień palony                 | 0.35 kg (4.4%) | 55 %  | 985  |
| Grain | Castle Czekoladowy              | 0.35 kg (4.4%) | 60 %  | 900  |
| Grain | Weyermann - Dehusked Carafa III | 0.25 kg (3.2%) | 70 %  | 1024 |
| Grain | Caraaroma                       | 0.25 kg (3.2%) | 78 %  | 400  |

## Hops

| Use for | Name                   | Amount | Time   | Alpha acid |
|---------|------------------------|--------|--------|------------|
| Boil    | Columbus/Tomahawk/Zeus | 30 g   | 60 min | 15.5 %     |
| Boil    | Fuggles                | 20 g   | 25 min | 4.5 %      |

## Yeasts

| Name                      | Type | Form  | Amount | Laboratory       |
|---------------------------|------|-------|--------|------------------|
| FM13 Irlandzkie Ciemności | Ale  | Slant | 250 ml | Fermentum Mobile |

## Extras

| Type   | Name                   | Amount | Use for   | Time      |
|--------|------------------------|--------|-----------|-----------|
| Flavor | Czekolada gorzka LINDT | 60 g   | Boil      | 15 min    |
| Flavor | Ziarna kakaowca        | 40 g   | Boil      | 15 min    |
| Flavor | Kawa Brazil Mogiana    | 50 g   | Boil      | 0 min     |
| Flavor | Kawa ???               | 50 g   | Secondary | 14 day(s) |
| Flavor | Płatki bourbon         | 45 g   | Secondary | 14 day(s) |