

## Stout kawowy

- Gravity **18.2 BLG**
- ABV **7.8 %**
- IBU **31**
- SRM **32.8**
- Style **Oatmeal Stout**

### Batch size

- Expected quantity of finished beer **22 liter(s)**
- Trub loss **5 %**
- Size with trub loss **23.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **27.8 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **17.4 liter(s)**
- Total mash volume **23.2 liter(s)**

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	4 kg (53.3%)	80 %	5
Grain	Castle Cafe	0.3 kg (4%)	75.5 %	480
Grain	Strzegom Czekoladowy ciemny	0.3 kg (4%)	68 %	1200
Sugar	Milk Sugar (Lactose)	0.7 kg (9.3%)	76.1 %	0
Grain	Słód enzymatyczny	1 kg (13.3%)	--- %	---
Adjunct	Płatki owsiane	1 kg (13.3%)	85 %	3
Grain	Jęczmień palony	0.2 kg (2.7%)	55 %	985

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Chinook	30 g	60 min	13 %

### Yeasts

Name	Type	Form	Amount	Laboratory
Safale S-04	Ale	Dry	11 g	Safale

### Extras

Type	Name	Amount	Use for	Time
Flavor	Kawa	250 g	Secondary	10 day(s)

### Notes

- Kawa w 10 dniu; wyjęta po 9 dniach; dojrzewanie w piwnicy (ok. 5stC)  
+24.01; 24.02+  
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