

Sweet Kaffee

- Gravity **15.4 BLG**
- ABV **6.5 %**
- IBU **21**
- SRM **37.4**
- Style **Sweet Stout**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **26.4 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **19.5 liter(s)**
- Total mash volume **26 liter(s)**

Steps

- Temp **65 C**, Time **40 min**
- Temp **72 C**, Time **30 min**
- Temp **78 C**, Time **10 min**

Mash step by step

- Heat up **19.5 liter(s)** of strike water to **72.5C**
- Add grains
- Keep mash **40 min** at **65C**
- Keep mash **30 min** at **72C**
- Keep mash **10 min** at **78C**
- Sparge using **13.4 liter(s)** of **76C** water or to achieve **26.4 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Weyermann - Pale Ale Malt	2 kg (30.1%)	85 %	7
Grain	Cookie	2 kg (30.1%)	70 %	49
Grain	Carafa III	0.5 kg (7.5%)	70 %	1034
Grain	słod jeczmienny brown thomas fawcett	1 kg (15%)	70 %	200
Sugar	Milk Sugar (Lactose)	0.15 kg (2.3%)	76.1 %	0
Grain	Płatki pszeniczne	0.5 kg (7.5%)	85 %	3
Grain	Płatki owsiane	0.5 kg (7.5%)	85 %	3

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	cashmere	30 g	45 min	8 %

Yeasts

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