

# Trzy Kawki

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- Gravity **13.6 BLG**
- ABV **5.6 %**
- IBU **19**
- SRM **39.3**
- Style **Sweet Stout**

## Batch size

- Expected quantity of finished beer **26 liter(s)**
- Trub loss **5 %**
- Size with trub loss **27.3 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **32.9 liter(s)**

## Mash information

- Mash efficiency **83.5 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **19.8 liter(s)**
- Total mash volume **26.4 liter(s)**

## Steps

- Temp **67 C**, Time **60 min**
- Temp **78 C**, Time **10 min**

## Mash step by step

- Heat up **19.8 liter(s)** of strike water to **74.8C**
- Add grains
- Keep mash **60 min** at **67C**
- Keep mash **10 min** at **78C**
- Sparge using **19.7 liter(s)** of **76C** water or to achieve **32.9 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	3 kg (45.5%)	81 %	4
Grain	Monachijski	2 kg (30.3%)	80 %	22
Grain	Castle Malting kawowy	0.4 kg (6.1%)	68 %	500
Grain	Strzegom Karmel 600	0.4 kg (6.1%)	68 %	600
Grain	Strzegom Czekoladowy jasny	0.4 kg (6.1%)	68 %	400
Grain	Jęczmień palony	0.4 kg (6.1%)	55 %	1150

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	15 g	55 min	7.8 %
Boil	Marynka	25 g	20 min	7.8 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Lallemand LalBrew Windsor British-Style Ale Yeast	Ale	Dry	11 g	Lallemand

## Extras

Type	Name	Amount	Use for	Time
Flavor	laktoza	1000 g	Boil	10 min