

# Bardzo pyszna kawa

- Gravity **15.7 BLG**
- ABV **6.6 %**
- IBU **30**
- SRM **42.3**
- 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 **25.3 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.25 liter(s) / kg**
- Mash size **20.8 liter(s)**
- Total mash volume **27.2 liter(s)**

## Steps

- Temp **68 C**, Time **90 min**

## Mash step by step

- Heat up **20.8 liter(s)** of strike water to **75.4C**
- Add grains
- Keep mash **90 min** at **68C**
- Sparge using **10.9 liter(s)** of **76C** water or to achieve **25.3 liter(s)** of wort

## Fermentables

| Type  | Name                     | Amount         | Yield | EBC  |
|-------|--------------------------|----------------|-------|------|
| Grain | Viking Pale Ale malt     | 3.5 kg (54.7%) | 80 %  | 5    |
| Grain | Płatki owsiane           | 0.8 kg (12.5%) | 85 %  | 3    |
| Grain | Carafa Special III       | 0.5 kg (7.8%)  | 71 %  | 1300 |
| Grain | Fawcett - Pale Chocolate | 0.3 kg (4.7%)  | 71 %  | 500  |
| Grain | Caraaroma                | 0.3 kg (4.7%)  | 78 %  | 400  |
| Grain | Monachijski              | 1 kg (15.6%)   | 80 %  | 16   |

## Hops

| Use for | Name    | Amount | Time   | Alpha acid |
|---------|---------|--------|--------|------------|
| Boil    | Marynka | 35 g   | 60 min | 8.7 %      |

## Yeasts

| Name  | Type | Form  | Amount | Laboratory |
|-------|------|-------|--------|------------|
| us-05 | Ale  | Slant | 150 ml | Fermentis  |

## Extras

| Type   | Name               | Amount | Use for   | Time     |
|--------|--------------------|--------|-----------|----------|
| Flavor | Kawa Brasil Santos | 100 g  | Secondary | 3 day(s) |
| Flavor | Laktoza +1,4blg    | 500 g  | Boil      | 10 min   |