

#16 / FM52 / Kawaka

- Gravity **14.7 BLG**
- ABV ---
- IBU **36**
- SRM **48.4**
- Style **Sweet Stout**

Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **5 %**
- Size with trub loss **26.3 liter(s)**
- Boil time **60 min**
- Evaporation rate **8 %/h**
- Boil size **31.1 liter(s)**

Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **2.5 liter(s) / kg**
- Mash size **16.8 liter(s)**
- Total mash volume **23.4 liter(s)**

Steps

- Temp **69 C**, Time **100 min**

Mash step by step

- Heat up **16.8 liter(s)** of strike water to **78.8C**
- Add grains
- Keep mash **100 min** at **69C**
- Sparge using **21 liter(s)** of **76C** water or to achieve **31.1 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|--------------------------------|---------------|--------|------|
| Grain | Viking Pale Ale malt | 6 kg (83.3%) | 80 % | 5 |
| Grain | Strzegom Czekoladowy ciemny | 0.5 kg (6.9%) | 68 % | 1200 |
| Grain | Jęczmień palony | 0.2 kg (2.8%) | 55 % | 985 |
| Sugar | Milk Sugar (Lactose) | 0.5 kg (6.9%) | 76.1 % | 0 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|-------|--------|--------|------------|
| Boil | lunga | 40 g | 45 min | 11 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|-------------------------|------|--------|--------|------------------|
| FM52 Amerykański Sen | Ale | Liquid | 100 ml | Fermentum Mobile |

Extras

| Type | Name | Amount | Use for | Time |
|-------|------|--------|----------|------|
| Spice | kawa | 200 g | Bottling | --- |