

# Cafe ROMA

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- Gravity **18 BLG**
- ABV **7.7 %**
- IBU **40**
- SRM **42.6**
- Style **Foreign Extra Stout**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **22 liter(s)**
- Boil time **70 min**
- Evaporation rate **10 %/h**
- Boil size **26.8 liter(s)**

## Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **20.3 liter(s)**
- Total mash volume **27 liter(s)**

## Steps

- Temp **67 C**, Time **60 min**
- Temp **72 C**, Time **10 min**
- Temp **75 C**, Time **0 min**

## Mash step by step

- Heat up **20.3 liter(s)** of strike water to **74.8C**
- Add grains
- Keep mash **60 min** at **67C**
- Keep mash **10 min** at **72C**
- Keep mash **0 min** at **75C**
- Sparge using **13.3 liter(s)** of **76C** water or to achieve **26.8 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Monachijski typ II	5 kg (69%)	79 %	22
Grain	Special B Castle	1 kg (13.8%)	70 %	350
Grain	Strzegom Czekoladowy ciemny	0.25 kg (3.4%)	68 %	1200
Grain	Jęczmień palony	0.25 kg (3.4%)	55 %	985
Grain	Płatki owsiane	0.25 kg (3.4%)	85 %	3
Adjunct	Milk Sugar (Lactose)	0.5 kg (6.9%)	76.1 %	0

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Magnat	30 g	60 min	12.5 %
Boil	Magnat	20 g	10 min	12.5 %
Boil	Hallertau Spalt Select	25 g	0 min	4.7 %

## Yeasts

Name	Type	Form	Amount	Laboratory
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Safale US-05	Ale	Dry	11 g	Fermentis
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### Extras

Type	Name	Amount	Use for	Time
Spice	wanilia	2 g	Secondary	4 day(s)
Spice	kawa	50 g	Secondary	4 day(s)
Spice	wanilia	2 g	Boil	10 min