

## Flat white

- Gravity **14 BLG**
- ABV ---
- IBU **28**
- SRM **38.4**
- 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 **25.3 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **13.8 liter(s)**
- Total mash volume **18.4 liter(s)**

### Steps

- Temp **65 C**, Time **60 min**

### Mash step by step

- Heat up **13.8 liter(s)** of strike water to **72.5C**
- Add grains
- Keep mash **60 min** at **65C**
- Sparge using **16.1 liter(s)** of **76C** water or to achieve **25.3 liter(s)** of wort

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pale Ale	4 kg (79.1%)	79 %	6
Grain	Briess - Dark Chocolate Malt	0.3 kg (5.9%)	60 %	827
Grain	Carafa	0.3 kg (5.9%)	70 %	664
Adjunct	płatki owsiane	0.23 kg (4.5%)	--- %	---
Adjunct	płatki jęczmienne	0.23 kg (4.5%)	--- %	---

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Challenger	29 g	75 min	7 %
Aroma (end of boil)	Kent Goldings	11 g	15 min	5.5 %

### Yeasts

Name	Type	Form	Amount	Laboratory
Fermentis Safale K-97	Ale	Dry	11.5 g	---

### Extras

Type	Name	Amount	Use for	Time
Spice	Kawa na zimno	200 g	Bottling	---

## Notes

- 200g kawy zalewamy 1:4 zimną przegotowaną wodą, intensywnie mieszamy, odstawiamy do lodówki na 24h, następnie filtrujemy  
*Nov 8, 2016, 6:53 PM*