

FES z kawą

- Gravity **15 BLG**
- ABV **6.2 %**
- IBU **40**
- SRM **26**
- Style **Foreign Extra 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 **4 liter(s) / kg**
- Mash size **24 liter(s)**
- Total mash volume **30 liter(s)**

Steps

- Temp **68 C**, Time **60 min**
- Temp **76 C**, Time **0 min**

Mash step by step

- Heat up **24 liter(s)** of strike water to **74C**
- Add grains
- Keep mash **60 min** at **68C**
- Keep mash **0 min** at **76C**
- Sparge using **7.3 liter(s)** of **76C** water or to achieve **25.3 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|----------------------------|-----------------|-------|-----|
| Grain | Weyermann - Pale Ale Malt | 1 kg (16.7%) | 85 % | 7 |
| Grain | Caraaroma | 0.333 kg (5.6%) | 78 % | 400 |
| Grain | Weyermann - Carafa II | 0.166 kg (2.8%) | 70 % | 837 |
| Grain | Jęczmień palony | 0.166 kg (2.8%) | 55 % | 985 |
| Grain | Strzegom Monachijski typ I | 0.333 kg (5.6%) | 79 % | 16 |
| Grain | Weyermann - Pilsner Malt | 1.8 kg (30%) | 81 % | 5 |
| Grain | Viking Pilsner malt | 2.2 kg (36.7%) | 82 % | 4 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|------------|-------------------|--------|--------|------------|
| First Wort | Falconer's Flight | 30 g | 60 min | 10.4 % |
| First Wort | Marynka | 5 g | 60 min | 10 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|--------------|------|------|--------|------------|
| Safale US-05 | Ale | Dry | 15 g | Fermentis |

Extras

| Type | Name | Amount | Use for | Time |
|--------|------|--------|-----------|----------|
| Flavor | Kawa | 50 g | Secondary | 5 day(s) |