

# Kawaszniow

- Gravity **13.6 BLG**
- ABV **5.6 %**
- IBU **34**
- SRM **4.2**
- Style **American Pale Ale**

## Batch size

- Expected quantity of finished beer **16 liter(s)**
- Trub loss **0 %**
- Size with trub loss **16 liter(s)**
- Boil time **60 min**
- Evaporation rate **15 %/h**
- Boil size **21.2 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **13 liter(s)**
- Total mash volume **17.4 liter(s)**

## Steps

- Temp **52 C**, Time **20 min**
- Temp **65 C**, Time **1 min**

## Mash step by step

- Heat up **13 liter(s)** of strike water to **57.4C**
- Add grains
- Keep mash **20 min** at **52C**
- Keep mash **1 min** at **65C**
- Sparge using **12.6 liter(s)** of **76C** water or to achieve **21.2 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	3.9 kg (89.7%)	80 %	5
Grain	Weyermann - Carapils	0.2 kg (4.6%)	78 %	4
Grain	płatki ryżowe	0.25 kg (5.7%)	70 %	0

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Enigma (AUS)	17 g	40 min	17.2 %
Whirlpool	Enigma (AUS)	25 g	0 min	17.2 %
Dry Hop	Enigma (AUS)	25 g	---	17.2 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Dry	5 g	Fermentis

## Extras

Type	Name	Amount	Use for	Time
Spice	Kawa	80 g	Boil	0 min
Spice	Mech irlandzki	20 g	Boil	10 min

## Notes

- Słabo wyczuwalna kawa, mocna goryczka, do poprawienia.  
*Feb 9, 2021, 8:47 PM*