

# kawowo-kweikowo stoutowo

- Gravity **15.4 BLG**
- ABV **6.5 %**
- IBU **31**
- SRM **27.2**
- 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 **15 %/h**
- Boil size **26.4 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **22.2 liter(s)**
- Total mash volume **28.5 liter(s)**

## Steps

- Temp **66 C**, Time **60 min**
- Temp **76 C**, Time **5 min**

## Mash step by step

- Heat up **22.2 liter(s)** of strike water to **72.6C**
- Add grains
- Keep mash **60 min** at **66C**
- Keep mash **5 min** at **76C**
- Sparge using **10.5 liter(s)** of **76C** water or to achieve **26.4 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	BESTMALZ - Best Pilsen	4.5 kg (71%)	80.5 %	4
Grain	Jęczmień palony	0.2 kg (3.2%)	55 %	985
Grain	weyermann - Pszeniczny Czekoladowy	0.22 kg (3.5%)	73 %	1001
Grain	red ale viking malt	0.6 kg (9.5%)	75 %	70
Grain	Oats, Flaked	0.6 kg (9.5%)	80 %	2
Grain	Caramunich® typ I	0.22 kg (3.5%)	73 %	80

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Magnum	30 g	60 min	10.6 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Lutra OYL-071	Ale	Slant	200 ml	Omega

## Extras

Type	Name	Amount	Use for	Time
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Spice	kawusia lekko palona	150 g	Secondary	5 day(s)
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