

# Kawowy Stout

- Gravity **12 BLG**
- ABV ---
- IBU **42**
- SRM **40**
- Style **Dry Stout**

## Batch size

- Expected quantity of finished beer **22 liter(s)**
- Trub loss **4 %**
- Size with trub loss **22.9 liter(s)**
- Boil time **70 min**
- Evaporation rate **7 %/h**
- Boil size **26.4 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.2 liter(s) / kg**
- Mash size **14.3 liter(s)**
- Total mash volume **18.8 liter(s)**

## Steps

- Temp **64 C**, Time **70 min**
- Temp **72 C**, Time **10 min**
- Temp **76 C**, Time **3 min**

## Mash step by step

- Heat up **14.3 liter(s)** of strike water to **70.9C**
- Add grains
- Keep mash **70 min** at **64C**
- Keep mash **10 min** at **72C**
- Keep mash **3 min** at **76C**
- Sparge using **16.6 liter(s)** of **76C** water or to achieve **26.4 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Weyermann - Pale Ale Malt	3 kg (63.5%)	85 %	7
Grain	Strzegom Jęczmień palony	0.3 kg (6.3%)	55 %	1100
Grain	Chocolate Malt (UK)	0.1 kg (2.1%)	73 %	887
Grain	Strzegom Karmel 300	0.4 kg (8.5%)	70 %	299
Grain	Oats, Flaked	0.275 kg (5.8%)	80 %	2
Grain	Strzegom Monachijski typ I	0.4 kg (8.5%)	79 %	16
Sugar	Milk Sugar (Lactose)	0.25 kg (5.3%)	76.1 %	0

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	35 g	60 min	10 %
Boil	Mosaic	10 g	5 min	10 %

## Yeasts

Name	Type	Form	Amount	Laboratory
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Wyeast - Irish Ale	Ale	Slant	120 ml	Wyeast
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### Extras

Type	Name	Amount	Use for	Time
Flavor	Laktoza	250 g	Boil	15 min
Flavor	Kawa	100 g	Boil	2 min
Fining	Mech Irlandzki	5 g	Boil	15 min