

# Stout Kawowy

- Gravity **13.8 BLG**
- ABV ---
- IBU **41**
- SRM **35.9**
- Style **Dry Stout**

## Batch size

- Expected quantity of finished beer **19 liter(s)**
- Trub loss **5 %**
- Size with trub loss **19.9 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **24.1 liter(s)**

## Fermentables

| Type  | Name                         | Amount         | Yield | EBC |
|-------|------------------------------|----------------|-------|-----|
| Grain | Pale Malt (2 Row) Bel        | 3.8 kg (82.6%) | 80 %  | 6   |
| Grain | Strzegom Czekoladowy 400     | 0.2 kg (4.3%)  | 68 %  | 400 |
| Grain | Jęczmień palony              | 0.3 kg (6.5%)  | 55 %  | 985 |
| Grain | Cara Blonde - Castle Malting | 0.3 kg (6.5%)  | 78 %  | 20  |

## Hops

| Use for | Name    | Amount | Time   | Alpha acid |
|---------|---------|--------|--------|------------|
| Boil    | Fuggles | 35 g   | 60 min | 4.5 %      |
| Boil    | Target  | 35 g   | 15 min | 10.5 %     |

## Yeasts

| Name  | Type | Form  | Amount | Laboratory |
|-------|------|-------|--------|------------|
| US-05 | Ale  | Slant | 300 ml | ---        |

## Extras

| Type   | Name | Amount | Use for | Time  |
|--------|------|--------|---------|-------|
| Flavor | kawa | 125 g  | Boil    | 0 min |

## Notes

- Kawa illy 5 min ekstrakcji w woreczku  
Oct 18, 2016, 12:11 PM