

Stout kawowy

- Gravity **18.2 BLG**
- ABV **7.8 %**
- IBU **31**
- SRM **32.8**
- Style **Oatmeal Stout**

Batch size

- Expected quantity of finished beer **22 liter(s)**
- Trub loss **5 %**
- Size with trub loss **23.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **27.8 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **17.4 liter(s)**
- Total mash volume **23.2 liter(s)**

Fermentables

| Type | Name | Amount | Yield | EBC |
|---------|--------------------------------|---------------|--------|------|
| Grain | Viking Pale Ale malt | 4 kg (53.3%) | 80 % | 5 |
| Grain | Castle Cafe | 0.3 kg (4%) | 75.5 % | 480 |
| Grain | Strzegom Czekoladowy ciemny | 0.3 kg (4%) | 68 % | 1200 |
| Sugar | Milk Sugar (Lactose) | 0.7 kg (9.3%) | 76.1 % | 0 |
| Grain | Słód enzymatyczny | 1 kg (13.3%) | --- % | --- |
| Adjunct | Płatki owsiane | 1 kg (13.3%) | 85 % | 3 |
| Grain | Jęczmień palony | 0.2 kg (2.7%) | 55 % | 985 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|---------|--------|--------|------------|
| Boil | Chinook | 30 g | 60 min | 13 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|-------------|------|------|--------|------------|
| Safale S-04 | Ale | Dry | 11 g | Safale |

Extras

| Type | Name | Amount | Use for | Time |
|--------|------|--------|-----------|-----------|
| Flavor | Kawa | 250 g | Secondary | 10 day(s) |

Notes

- Kawa w 10 dniu; wyjęta po 9 dniach; dojrzewanie w piwnicy (ok. 5stC)
+24.01; 24.02+
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