

Sweet Kaffee

- Gravity **15.4 BLG**
- ABV **6.5 %**
- IBU **21**
- SRM **37.4**
- Style **Sweet 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 **10 %/h**
- Boil size **26.4 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **19.5 liter(s)**
- Total mash volume **26 liter(s)**

Steps

- Temp **65 C**, Time **40 min**
- Temp **72 C**, Time **30 min**
- Temp **78 C**, Time **10 min**

Mash step by step

- Heat up **19.5 liter(s)** of strike water to **72.5C**
- Add grains
- Keep mash **40 min** at **65C**
- Keep mash **30 min** at **72C**
- Keep mash **10 min** at **78C**
- Sparge using **13.4 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 | 2 kg (30.1%) | 85 % | 7 |
| Grain | Cookie | 2 kg (30.1%) | 70 % | 49 |
| Grain | Carafa III | 0.5 kg (7.5%) | 70 % | 1034 |
| Grain | słod jeczmienny brown thomas fawcett | 1 kg (15%) | 70 % | 200 |
| Sugar | Milk Sugar (Lactose) | 0.15 kg (2.3%) | 76.1 % | 0 |
| Grain | Płatki pszeniczne | 0.5 kg (7.5%) | 85 % | 3 |
| Grain | Płatki owsiane | 0.5 kg (7.5%) | 85 % | 3 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|----------|--------|--------|------------|
| Boil | cashmere | 30 g | 45 min | 8 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|-------------|------|------|--------|------------|
| Safale S-04 | Ale | Dry | 11.5 g | Safale |