

## #70 Walnijmy sobie kawkę

- Gravity **11.9 BLG**
- ABV **4.8 %**
- IBU **29**
- SRM **31.9**
- Style **Sweet Stout**

### Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **7 %**
- Size with trub loss **21.4 liter(s)**
- Boil time **60 min**
- Evaporation rate **9 %/h**
- Boil size **23.5 liter(s)**

### Mash information

- Mash efficiency **78 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **12.9 liter(s)**
- Total mash volume **17.2 liter(s)**

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	1.75 kg (40.7%)	81 %	4
Grain	Monachijski	1.6 kg (37.2%)	80 %	16
Grain	Kawowy	0.2 kg (4.7%)	80 %	500
Grain	Karmelowy ciemny	0.25 kg (5.8%)	80 %	300
Grain	Czekoladowy jasny	0.25 kg (5.8%)	80 %	400
Grain	Jęczmień palony	0.25 kg (5.8%)	80 %	1150

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka PL	30 g	60 min	8 %

### Yeasts

Name	Type	Form	Amount	Laboratory
FM42 Stare Nadreńskie	Ale	Slant	50 ml	Fermentum Mobile

### Extras

Type	Name	Amount	Use for	Time
Flavor	Laktoza	500 g	Boil	10 min