

## #75 Cinnamon Coffe Stout (Festiwal Piwowarów Domowych)

- Gravity **20 BLG**
- ABV **8.8 %**
- IBU **10**
- SRM **44.9**
- Style **Foreign Extra Stout**

### Batch size

- Expected quantity of finished beer **26 liter(s)**
- Trub loss **10 %**
- Size with trub loss **28.6 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **34.3 liter(s)**

### Mash information

- Mash efficiency **78 %**
- Liquor-to-grist ratio **2.75 liter(s) / kg**
- Mash size **27.1 liter(s)**
- Total mash volume **36.9 liter(s)**

### Steps

- Temp **68 C**, Time **60 min**
- Temp **78 C**, Time **1 min**

### Mash step by step

- Heat up **27.1 liter(s)** of strike water to **76.7C**
- Add grains
- Keep mash **60 min** at **68C**
- Keep mash **1 min** at **78C**
- Sparge using **17.1 liter(s)** of **76C** water or to achieve **34.3 liter(s)** of wort

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pale Ale	5 kg (46.9%)	79 %	6
Grain	Monachijski	1.5 kg (14.1%)	80 %	16
Grain	Oats, Flaked	0.8 kg (7.5%)	80 %	2
Grain	Carafa III	0.5 kg (4.7%)	70 %	1034
Grain	Fawcett - Pszeniczny Czekoladowy	0.5 kg (4.7%)	73 %	1001
Grain	Jęczmień palony	0.2 kg (1.9%)	55 %	985
Grain	Caraaroma	0.35 kg (3.3%)	78 %	400
Grain	Weyermann - Carapils	1 kg (9.4%)	78 %	4
Sugar	Milk Sugar (Lactose)	0.8 kg (7.5%)	76.1 %	0

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	lunga	15 g	60 min	11 %

### Yeasts

Name	Type	Form	Amount	Laboratory
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Danstar - Windsor Ale	Ale	Dry	22 g	Danstar
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## Notes

- Carafy i chocolate od początku zacierania. Palony jęczmień na mashout.

Woda Tesco Value+modyfikacje:

Zacieranie(27L)->NaCl 5,4G+ CaCo3 1,6G

Wysładzanie(17L)->NaCl 3,4G+ kwas mlekowy 5,9ml

Parametry: Ca-121 Mg-15 Na-85 SO4-89 Cl-138

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