

# cappucino stout

- Gravity **13.8 BLG**
- ABV **5.7 %**
- IBU **25**
- SRM **26.2**
- 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 **25.3 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **16 liter(s)**
- Total mash volume **21.3 liter(s)**

## Steps

- Temp **67 C**, Time **60 min**

## Mash step by step

- Heat up **16 liter(s)** of strike water to **74.8C**
- Add grains
- Keep mash **60 min** at **67C**
- Sparge using **14.6 liter(s)** of **76C** water or to achieve **25.3 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Weyermann - Pale Ale Malt	4 kg (75.2%)	85 %	7
Grain	Weyermann Caramunich 3	0.45 kg (8.5%)	76 %	150
Grain	Weyermann - Carafa III	0.25 kg (4.7%)	70 %	1024
Grain	Jęczmień palony	0.12 kg (2.3%)	55 %	985
Grain	Weyermann - Pale Wheat Malt	0.5 kg (9.4%)	85 %	5

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Fuggles	30 g	60 min	4.5 %
Boil	Fuggles	30 g	30 min	4.5 %

## Extras

Type	Name	Amount	Use for	Time
Flavor	laktoza	400 g	Boil	15 min