

# kawa na ławę

- Gravity **14.6 BLG**
- ABV ---
- IBU **21**
- SRM **29.8**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **10 %**
- Size with trub loss **22 liter(s)**
- Boil time **60 min**
- Evaporation rate **15 %/h**
- Boil size **25.3 liter(s)**

## Mash information

- Mash efficiency **80 %**
- 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	Pilzneński	4 kg (75.1%)	81 %	4
Grain	Weyermann pszeniczny jasny	0.5 kg (9.4%)	80 %	6
Grain	Karamel Pils Steinbach	0.45 kg (8.5%)	79 %	6
Grain	Czekoladowy	0.25 kg (4.7%)	60 %	788
Grain	Jęczmień palony	0.125 kg (2.3%)	55 %	985

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Fuggles	30 g	60 min	5.2 %
Boil	Fuggles	20 g	10 min	5.2 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Dry	11.5 g	Fermentis

## Extras

Type	Name	Amount	Use for	Time
Spice	kawa mielona	100 g	Boil	1 min