

Kawowy Sweet Stout v.1

- Gravity **15.2 BLG**
- ABV **6.3 %**
- IBU **39**
- SRM **36.9**
- 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 **17 liter(s)**
- Total mash volume **22.7 liter(s)**

Steps

- Temp **64 C**, Time **60 min**
- Temp **72 C**, Time **15 min**
- Temp **78 C**, Time **5 min**

Mash step by step

- Heat up **17 liter(s)** of strike water to **71.3C**
- Add grains
- Keep mash **60 min** at **64C**
- Keep mash **15 min** at **72C**
- Keep mash **5 min** at **78C**
- Sparge using **14 liter(s)** of **76C** water or to achieve **25.3 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	4.2 kg (68.1%)	80 %	5
Grain	Strzegom Czekoladowy jasny	0.3 kg (4.9%)	68 %	400
Grain	Fawcett - Dark Crystal	0.25 kg (4.1%)	71 %	300
Grain	Jęczmień palony	0.2 kg (3.2%)	55 %	985
Sugar	Milk Sugar (Lactose)	0.5 kg (8.1%)	76.1 %	0
Grain	Simpsons - Coffee Malt	0.2 kg (3.2%)	74 %	296
Grain	Caramel/Crystal Malt - 10L	0.3 kg (4.9%)	75 %	150
Grain	Strzegom Czekoladowy 1200	0.22 kg (3.6%)	68 %	1202

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	35 g	60 min	11.2 %

Yeasts

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

Extras

Type	Name	Amount	Use for	Time
Flavor	Kawa zbożowa	400 g	Boil	5 min