

Mały Kawowy RIsek

- Gravity **28.1 BLG**
- ABV **13.6 %**
- IBU **57**
- SRM **59.1**
- Style **Russian Imperial Stout**

Batch size

- Expected quantity of finished beer **10 liter(s)**
- Trub loss **5 %**
- Size with trub loss **10.5 liter(s)**
- Boil time **180 min**
- Evaporation rate **10 %/h**
- Boil size **15 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **2.5 liter(s) / kg**
- Mash size **15 liter(s)**
- Total mash volume **21 liter(s)**

Steps

- Temp **67 C**, Time **90 min**
- Temp **78 C**, Time **10 min**

Mash step by step

- Heat up **15 liter(s)** of strike water to **76.4C**
- Add grains
- Keep mash **90 min** at **67C**
- Keep mash **10 min** at **78C**
- Sparge using **6 liter(s)** of **76C** water or to achieve **15 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|-----------------------|---------------|-------|-----|
| Grain | Viking Pale Ale malt | 2 kg (33.3%) | 80 % | 5 |
| Grain | Strzegom Wiedeński | 2 kg (33.3%) | 79 % | 10 |
| Grain | kawowy | 0.5 kg (8.3%) | 77 % | 250 |
| Grain | Caraaroma | 0.5 kg (8.3%) | 78 % | 400 |
| Grain | Weyermann - Carafa II | 0.5 kg (8.3%) | 70 % | 837 |
| Grain | płatki jęczmienne | 0.5 kg (8.3%) | --- % | 4 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|---------|--------|--------|------------|
| Boil | Admiral | 25 g | 60 min | 14.3 % |
| Boil | Admiral | 25 g | 10 min | 14.3 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|--|------|------|--------|-----------------|
| Mangrove Jack's M42 New World Strong Ale | Ale | Dry | 20 g | Mangrove Jack's |

Przygotować starter ok 2 dni przed zadaniem, 2l + ~230g płynnego ekstraktu ciemnego