

# Popołudniowa kawka

- Gravity **13.8 BLG**
- ABV **5.7 %**
- IBU **20**
- SRM **36.3**

## 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 **17.1 liter(s)**
- Total mash volume **22.8 liter(s)**

## Steps

- Temp **65 C**, Time **60 min**

## Mash step by step

- Heat up **17.1 liter(s)** of strike water to **72.5C**
- Add grains
- Keep mash **60 min** at **65C**
- Sparge using **13.9 liter(s)** of **76C** water or to achieve **25.3 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Jęczmień palony	0.1 kg (1.8%)	55 %	985
Grain	Strzegom Czekoladowy ciemny	0.25 kg (4.4%)	68 %	1200
Grain	Carafa III	0.25 kg (4.4%)	70 %	1034
Grain	Weyermann Caramunich 3	0.5 kg (8.8%)	76 %	150
Grain	Strzegom Wiedeński	1 kg (17.5%)	79 %	10
Grain	Strzegom Pale Ale	3 kg (52.6%)	79 %	6
Grain	Płatki pszeniczne	0.6 kg (10.5%)	85 %	3

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	East Kent Goldings	30 g	60 min	5.1 %
Boil	East Kent Goldings	20 g	10 min	5.1 %

## Yeasts

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

## Extras

Type	Name	Amount	Use for	Time
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Flavor	kawa parzona na zimno	200 g	Secondary	7 day(s)
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