

# Sweet Stout kawowy

- Gravity **16.4 BLG**
- ABV **6.9 %**
- IBU **19**
- SRM **24.3**
- Style **Sweet Stout**

## Batch size

- Expected quantity of finished beer **13 liter(s)**
- Trub loss **5 %**
- Size with trub loss **13.7 liter(s)**
- Boil time **70 min**
- Evaporation rate **10 %/h**
- Boil size **16.6 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **4 liter(s) / kg**
- Mash size **14 liter(s)**
- Total mash volume **17.5 liter(s)**

## Steps

- Temp **69 C**, Time **60 min**
- Temp **75 C**, Time **10 min**

## Mash step by step

- Heat up **14 liter(s)** of strike water to **75.1C**
- Add grains
- Keep mash **60 min** at **69C**
- Keep mash **10 min** at **75C**
- Sparge using **6.1 liter(s)** of **76C** water or to achieve **16.6 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Weyermann - Pale Ale Malt	1.5 kg (37.5%)	85 %	7
Grain	Weyermann pszeniczny jasny	0.5 kg (12.5%)	80 %	6
Grain	Strzegom Monachijski typ I	0.5 kg (12.5%)	80 %	16
Grain	Strzegom Czekoladowy jasny	0.25 kg (6.3%)	70 %	400
Grain	Fawcett - Pale Chocolate	0.25 kg (6.3%)	71 %	600
Grain	Płatki owsiane	0.5 kg (12.5%)	85 %	3
Sugar	Milk Sugar (Lactose)	0.5 kg (12.5%)	76.1 %	0

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Mosaic	8 g	60 min	11 %
Aroma (end of boil)	Chinook	10 g	10 min	11 %

## Yeasts

Name	Type	Form	Amount	Laboratory
------	------	------	--------	------------

Safale 04	Ale	Dry	10 g	---
-----------	-----	-----	------	-----

### Extras

Type	Name	Amount	Use for	Time
Flavor	Kawa espresso	120 g	Secondary	4 day(s)

### Notes

- 2020-01-06 bardzo kawowe, słodkie, mleczne (dobrze pijalne). Trochę za małe nagazowanie - można delikatnie zwiększyć. 5 butelek spasteryzowanych (dziś) - 70st - 37 sekund  
*Jan 6, 2021, 12:56 PM*