

Waniliowa Kawa z mlekiem v2

- Gravity **12.6 BLG**
- ABV **5.1 %**
- IBU **19**
- SRM **36.9**
- Style **Sweet Stout**

Batch size

- Expected quantity of finished beer **24 liter(s)**
- Trub loss **3 %**
- Size with trub loss **24.7 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **29.8 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **21 liter(s)**
- Total mash volume **27 liter(s)**

Steps

- Temp **67 C**, Time **50 min**
- Temp **72 C**, Time **10 min**
- Temp **78 C**, Time **10 min**

Mash step by step

- Heat up **21 liter(s)** of strike water to **73.7C**
- Add grains
- Keep mash **50 min** at **67C**
- Keep mash **10 min** at **72C**
- Keep mash **10 min** at **78C**
- Sparge using **14.8 liter(s)** of **76C** water or to achieve **29.8 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	2.5 kg (41.7%)	80 %	5
Grain	Pilzneński	2.5 kg (41.7%)	81 %	4
Grain	Strzegom Karmel 600	0.5 kg (8.3%)	68 %	601
Grain	Strzegom Czekoladowy ciemny	0.5 kg (8.3%)	68 %	1200

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Challenger	35 g	60 min	5.8 %

Yeasts

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

Extras

Type	Name	Amount	Use for	Time
Flavor	laktoza	500 g	Boil	15 min

Flavor	kawa	250 g	Bottling	10 min
Flavor	płatki dębowe	50 g	Secondary	5 day(s)

Notes

- Kawa parzona w ekspresie (Lavazza L'Espresso Gran Aroma) 6 filiżanek 50ml.
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