

Smoked Cream Stout z Kawą i płatkami dębowymi v2

- Gravity **18.4 BLG**
- ABV **8 %**
- IBU **34**
- SRM **48.3**
- Style **Foreign Extra 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 **23.8 liter(s)**
- Total mash volume **31.7 liter(s)**

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Fawcett - Pszeniczny Czekoladowy	0.5 kg (6.3%)	73 %	1001
Grain	Czekoladowy	0.5 kg (6.3%)	60 %	788
Grain	Carafa III	0.221 kg (2.8%)	70 %	1034
Grain	Żytni	0.5 kg (6.3%)	85 %	8
Grain	Słód Wędzony Steinbach	5 kg (63%)	80 %	5
Grain	Strzegom Wiedeński	0.213 kg (2.7%)	79 %	10
Grain	Słód owsiany Fawcett	1 kg (12.6%)	61 %	5

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	lunga	35 g	60 min	11 %

Yeasts

Name	Type	Form	Amount	Laboratory
Safale S-04	Ale	Dry	20 g	Safale

Extras

Type	Name	Amount	Use for	Time
Flavor	Kawa Etiopia macerowana w wódce i whyskey	150 g	Secondary	4 day(s)