

ASFES

- Gravity **17.3 BLG**
- ABV ---
- IBU **14**
- SRM **37.4**
- 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 **19.1 liter(s)**
- Total mash volume **25.4 liter(s)**

Steps

- Temp **67 C**, Time **60 min**
- Temp **72 C**, Time **20 min**
- Temp **78 C**, Time **10 min**

Mash step by step

- Heat up **19.1 liter(s)** of strike water to **74.8C**
- Add grains
- Keep mash **60 min** at **67C**
- Keep mash **20 min** at **72C**
- Keep mash **10 min** at **78C**
- Sparge using **12.6 liter(s)** of **76C** water or to achieve **25.3 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pale Ale	2.5 kg (36.5%)	79 %	6
Grain	Wędzony bukiem Viking Malt	3 kg (43.8%)	82 %	10
Grain	Caraaroma	0.25 kg (3.6%)	78 %	350
Grain	Jęczmień palony	0.2 kg (2.9%)	55 %	1000
Grain	Carafa II	0.4 kg (5.8%)	70 %	1150
Adjunct	Płatki orkiszowe	0.25 kg (3.6%)	80 %	5
Adjunct	Płatki owsiane	0.25 kg (3.6%)	85 %	5

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Lublin (Lubelski)	30 g	60 min	4 %
Aroma (end of boil)	Lublin (Lubelski)	20 g	10 min	4 %

Yeasts

Name	Type	Form	Amount	Laboratory
S04	Ale	Dry	11 g	Fermentis

Extras

Type	Name	Amount	Use for	Time
Flavor	płatki z beczki po whisky	25 g	Secondary	14 day(s)

Notes

- Płatki macerowane w whisky przez 14 dni.
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