

buut FEeS

- Gravity **16.6 BLG**
- ABV **7 %**
- IBU **41**
- SRM **44.9**
- Style **Foreign Extra Stout**

Batch size

- Expected quantity of finished beer **13 liter(s)**
- Trub loss **10 %**
- Size with trub loss **14.4 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **17.3 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **2.5 liter(s) / kg**
- Mash size **11.6 liter(s)**
- Total mash volume **16.2 liter(s)**

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|-----------------------------|----------------|-------|------|
| Grain | Strzegom Pilzneński | 3.6 kg (77.6%) | 80 % | 4 |
| Grain | Strzegom Czekoladowy ciemny | 0.25 kg (5.4%) | 68 % | 1200 |
| Grain | Strzegom Pszeniczny | 0.05 kg (1.1%) | 81 % | 6 |
| Grain | Strzegom Karmel 150 | 0.3 kg (6.5%) | 75 % | 150 |
| Grain | Extra black | 0.25 kg (5.4%) | 65 % | 1400 |
| Grain | Płatki owsiane | 0.19 kg (4.1%) | 85 % | 3 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|---------|--------|--------|------------|
| Boil | Marynka | 37 g | 60 min | 8 % |

Yeasts

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