

Capiący smoluch

- Gravity **15.2 BLG**
- ABV ---
- IBU **45**
- SRM **33.5**
- 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 **17.3 liter(s)**
- Total mash volume **23 liter(s)**

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|----------------------------|----------------|-------|-----|
| Grain | Barley, Torrefied | 2 kg (34.8%) | 79 % | 4 |
| Grain | Strzegom Pale Ale | 2 kg (34.8%) | 79 % | 6 |
| Grain | Monachijski | 0.5 kg (8.7%) | 80 % | 16 |
| Grain | Oats, Flaked | 0.5 kg (8.7%) | 80 % | 2 |
| Grain | Strzegom Czekoladowy jasny | 0.3 kg (5.2%) | 68 % | 400 |
| Grain | Strzegom Karmel 300 | 0.3 kg (5.2%) | 70 % | 299 |
| Grain | Jęczmień palony | 0.15 kg (2.6%) | 55 % | 985 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|-------|--------|--------|------------|
| Boil | Junga | 20 g | 60 min | 11 % |
| Boil | Perle | 50 g | 30 min | 5 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|------|------|------|--------|------------|
| so4 | Ale | Dry | 11.5 g | --- |