

Extra Stout - KP

- Gravity **15.7 BLG**
- ABV **6.6 %**
- IBU **43**
- SRM **38.7**
- Style **Foreign Extra Stout**

Batch size

- Expected quantity of finished beer **15 liter(s)**
- Trub loss **5 %**
- Size with trub loss **17.3 liter(s)**
- Boil time **60 min**
- Evaporation rate **15 %/h**
- Boil size **21.6 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **15.3 liter(s)**
- Total mash volume **20.4 liter(s)**

Steps

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

Mash step by step

- Heat up **15.3 liter(s)** of strike water to **74.8C**
- Add grains
- Keep mash **60 min** at **67C**
- Keep mash **10 min** at **72C**
- Sparge using **11.4 liter(s)** of **76C** water or to achieve **21.6 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|-----------------------------------|----------------|--------|------|
| Grain | Weyermann - Pale Ale Malt | 2.5 kg (49%) | 85 % | 7 |
| Grain | Weyermann pszeniczny jasny | 0.5 kg (9.8%) | 80 % | 6 |
| Grain | Pilzneński | 1 kg (19.6%) | 81 % | 3 |
| Grain | pszeniczny czekoladowy Weyermann® | 0.1 kg (2%) | 65 % | 1100 |
| Grain | Jęczmień palony | 0.1 kg (2%) | 55 % | 1100 |
| Grain | Special B Malt | 0.25 kg (4.9%) | 65.2 % | 315 |
| Grain | Caraaroma | 0.3 kg (5.9%) | 78 % | 400 |
| Grain | Weyermann - Carafa I | 0.35 kg (6.9%) | 70 % | 690 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|---------|--------|--------|------------|
| Boil | Marynka | 30 g | 60 min | 9.1 % |
| Boil | Fuggles | 20 g | 60 min | 4.5 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|-------------|-------------|-------------|---------------|-------------------|
| us-05 | Ale | Dry | 11.5 g | Fermentis |