

# Importowane Ciemne EXTRA

- Gravity **17.3 BLG**
- ABV ---
- IBU **49**
- SRM **46.9**
- Style **Foreign Extra Stout**

## Batch size

- Expected quantity of finished beer **22 liter(s)**
- Trub loss **5 %**
- Size with trub loss **23.1 liter(s)**
- Boil time **75 min**
- Evaporation rate **10 %/h**
- Boil size **28.5 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **2.75 liter(s) / kg**
- Mash size **18.7 liter(s)**
- Total mash volume **25.5 liter(s)**

## Steps

- Temp **65 C**, Time **60 min**
- Temp **76 C**, Time **5 min**

## Mash step by step

- Heat up **18.7 liter(s)** of strike water to **73.2C**
- Add grains
- Keep mash **60 min** at **65C**
- Keep mash **5 min** at **76C**
- Sparge using **16.6 liter(s)** of **76C** water or to achieve **28.5 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Weyermann - Pale Ale Malt	5 kg (73.5%)	85 %	7
Grain	Płatki Jęczmienne	0.5 kg (7.4%)	80 %	5
Grain	Carafa III	0.2 kg (2.9%)	70 %	1034
Grain	Jęczmień palony	0.2 kg (2.9%)	55 %	985
Grain	Caramunich II	0.2 kg (2.9%)	74 %	110
Grain	Caraaroma	0.2 kg (2.9%)	78 %	400
Grain	Fawcett - Pale Chocolate	0.25 kg (3.7%)	71 %	600
Grain	Pszeniczny	0.25 kg (3.7%)	85 %	4

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Warrior	25 g	60 min	15.5 %
Boil	East Kent Goldings	20 g	30 min	5.1 %
Boil	Willamette	20 g	30 min	5 %

## Yeasts

Name	Type	Form	Amount	Laboratory
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Wyeast - London Ale III 1318	Ale	Slant	200 ml	Wyeast Labs
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