

Jeszcze bedzie nazwa

- Gravity **17.3 BLG**
- ABV **7.4 %**
- IBU **36**
- SRM **46.3**
- Style **Foreign Extra Stout**

Batch size

- Expected quantity of finished beer **18 liter(s)**
- Trub loss **5 %**
- Size with trub loss **18.9 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **22.8 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **19.5 liter(s)**
- Total mash volume **26 liter(s)**

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	3.7 kg (56.9%)	80 %	5
Grain	Pilzneński	1.3 kg (20%)	81 %	4
Grain	Płatki owsiane	0.4 kg (6.2%)	85 %	3
Grain	Słód Caramunich Typ II Weyermann	0.2 kg (3.1%)	73 %	120
Grain	Caramel/Crystal Malt - 120L	0.2 kg (3.1%)	72 %	180
Grain	Jęczmień palony	0.2 kg (3.1%)	55 %	985
Grain	Extra black	0.3 kg (4.6%)	65 %	1400
Grain	Barwiący	0.2 kg (3.1%)	55 %	1400

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Columbus/Tomahawk/Zeus	25 g	60 min	12.4 %
Boil	East Kent Goldings	15 g	3 min	5.1 %
Boil	Waimea	15 g	3 min	17 %

Yeasts

Name	Type	Form	Amount	Laboratory
Safale S-04	Ale	Slant	1000 ml	Safale

Notes

- 17* Blg rozpoczęcie fermentacji 03.03.2019
Przelane na cichą 13.03.2019
Zabutelkowane 31.03.2019
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