

LSM

- Gravity **15.9 BLG**
- ABV **6.7 %**
- IBU **44**
- SRM **34.1**
- Style **Foreign Extra Stout**

Batch size

- Expected quantity of finished beer **2200 liter(s)**
- Trub loss **5 %**
- Size with trub loss **2310 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **2783 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **2130 liter(s)**
- Total mash volume **2840 liter(s)**

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	550 kg (77.5%)	81 %	4
Grain	Caraaroma	45 kg (6.3%)	78 %	400
Grain	Carafa	25 kg (3.5%)	70 %	664
Grain	Płatki owsiane	50 kg (7%)	85 %	3
Grain	Jęczmień palony	40 kg (5.6%)	55 %	985

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Lublin (Lubelski)	5000 g	60 min	4 %
Boil	Marynka	5000 g	20 min	10 %

Yeasts

Name	Type	Form	Amount	Laboratory
Safale S-04	Ale	Dry	500 g	Safale