

Pizdolson

- Gravity **15.9 BLG**
- ABV ---
- IBU **30**
- SRM **39.7**
- Style **Foreign Extra Stout**

Batch size

- Expected quantity of finished beer **8 liter(s)**
- Trub loss **5 %**
- Size with trub loss **8.4 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **10.1 liter(s)**

Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **7.2 liter(s)**
- Total mash volume **9.6 liter(s)**

Steps

- Temp **62 C**, Time **40 min**
- Temp **72 C**, Time **20 min**

Mash step by step

- Heat up **7.2 liter(s)** of strike water to **69C**
- Add grains
- Keep mash **40 min** at **62C**
- Keep mash **20 min** at **72C**
- Sparge using **5.3 liter(s)** of **76C** water or to achieve **10.1 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pale Ale Flagon	2 kg (80%)	80 %	5
Grain	cara	0.25 kg (10%)	73 %	150
Grain	Strzegom Czekoladowy ciemny	0.1 kg (4%)	68 %	1000
Grain	Jęczmień palony	0.05 kg (2%)	55 %	1000
Adjunct	płatki jęczmienne	0.1 kg (4%)	--- %	4

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Super Galena	5 g	60 min	14.5 %
Boil	Fuggles	5 g	15 min	4.5 %
Boil	Super Galena	5 g	10 min	14.5 %

Yeasts

Name	Type	Form	Amount	Laboratory
mangrove jack 42	Ale	Dry	5 g	---