

Stałcik

- Gravity **17.1 BLG**
- ABV ---
- IBU **48**
- SRM **40**
- Style **Foreign Extra Stout**

Batch size

- Expected quantity of finished beer **24 liter(s)**
- Trub loss **10 %**
- Size with trub loss **26.4 liter(s)**
- Boil time **60 min**
- Evaporation rate **15 %/h**
- Boil size **30.4 liter(s)**

Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **21 liter(s)**
- Total mash volume **28 liter(s)**

Steps

- Temp **64 C**, Time **40 min**
- Temp **72 C**, Time **30 min**

Mash step by step

- Heat up **21 liter(s)** of strike water to **71.3C**
- Add grains
- Keep mash **40 min** at **64C**
- Keep mash **30 min** at **72C**
- Sparge using **16.4 liter(s)** of **76C** water or to achieve **30.4 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|---------|-------------------|---------------|-------|-----|
| Grain | Pilzneński | 5 kg (66.7%) | 81 % | 4 |
| Grain | Strzegom Pale Ale | 1 kg (13.3%) | 79 % | 6 |
| Adjunct | płatki jęczmienne | 0.5 kg (6.7%) | 85 % | 6 |
| Grain | Caraaroma | 0.5 kg (6.7%) | 78 % | 400 |
| Grain | Carafa | 0.2 kg (2.7%) | 70 % | 664 |
| Grain | Jęczmień palony | 0.3 kg (4%) | 55 % | 985 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|-------------------|--------|--------|------------|
| Boil | Marynka | 50 g | 60 min | 10 % |
| Boil | Lublin (Lubelski) | 50 g | 15 min | 4 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|--------------------------|------|------|--------|------------|
| Gozdawa Pure Ale Yeast 7 | Ale | Dry | 10 g | ???? |