

# stoucik

- Gravity **15.9 BLG**
- ABV **6.7 %**
- IBU **41**
- SRM **46.8**
- Style **Foreign Extra Stout**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **8 %**
- Size with trub loss **21.6 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **27.1 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **21.3 liter(s)**
- Total mash volume **28.4 liter(s)**

## Fermentables

| Type  | Name                           | Amount        | Yield | EBC  |
|-------|--------------------------------|---------------|-------|------|
| Grain | Castle Pale Ale                | 6 kg (84.5%)  | 80 %  | 8    |
| Grain | Carafa III                     | 0.2 kg (2.8%) | 70 %  | 1034 |
| Grain | Jęczmień palony                | 0.7 kg (9.9%) | 55 %  | 985  |
| Grain | Strzegom<br>Czekoladowy ciemny | 0.2 kg (2.8%) | 68 %  | 1200 |

## Hops

| Use for             | Name    | Amount | Time   | Alpha acid |
|---------------------|---------|--------|--------|------------|
| Boil                | Magnum  | 30 g   | 60 min | 13.5 %     |
| Aroma (end of boil) | Fuggles | 30 g   | 10 min | 4.5 %      |

## Yeasts

| Name        | Type | Form | Amount | Laboratory |
|-------------|------|------|--------|------------|
| Safale S-04 | Ale  | Dry  | 15 g   | Safale     |

## Extras

| Type   | Name                    | Amount | Use for   | Time      |
|--------|-------------------------|--------|-----------|-----------|
| Flavor | płatki dębowe<br>whisky | 50 g   | Secondary | 14 day(s) |

## Notes

- Piwo wyszło 16.5 blg  
odfermentowało do 5.5 blg  
po 3 tyg fermentacji 5 blg  
po 3 tyg i 5 dniach cichej fermentacji 4,5 blg ( z płatkami dębowymi po whiskey )  
*Jan 18, 2019, 7:26 PM*