

## Stoucik mocniejszy

- Gravity **15.7 BLG**
- ABV ---
- IBU **59**
- SRM **44.9**
- Style **Foreign Extra Stout**

### Batch size

- Expected quantity of finished beer **21 liter(s)**
- Trub loss **5 %**
- Size with trub loss **22.1 liter(s)**
- Boil time **70 min**
- Evaporation rate **10 %/h**
- Boil size **26.9 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.2 liter(s) / kg**
- Mash size **19.2 liter(s)**
- Total mash volume **25.2 liter(s)**

### Steps

- Temp **67 C**, Time **30 min**
- Temp **72 C**, Time **30 min**

### Mash step by step

- Heat up **19.2 liter(s)** of strike water to **74.3C**
- Add grains
- Keep mash **30 min** at **67C**
- Keep mash **30 min** at **72C**
- Sparge using **13.7 liter(s)** of **76C** water or to achieve **26.9 liter(s)** of wort

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pale Malt (2 Row) Bel	2 kg (33.3%)	80 %	6
Grain	Briess DME - Pilsen Light	1 kg (16.7%)	95 %	4
Grain	Strzegom Monachijski typ I	1 kg (16.7%)	79 %	16
Grain	Grodziski pszeniczny wędzony dębem	0.5 kg (8.3%)	80 %	3
Grain	Strzegom Czekoladowy 400	0.25 kg (4.2%)	68 %	400
Grain	Jęczmień palony	0.25 kg (4.2%)	55 %	985
Grain	Carafa II	0.25 kg (4.2%)	70 %	812
Grain	Płatki pszeniczne	0.5 kg (8.3%)	85 %	3
Grain	Strzegom Karmel 150	0.25 kg (4.2%)	75 %	150

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	20 g	60 min	10 %
Aroma (end of boil)	Saaz (Czech Republic)	35 g	20 min	4.5 %

Dry Hop	Lublin (Lubelski)	30 g	6 day(s)	4 %
Boil	Magnum	20 g	70 min	13.5 %
Dry Hop	Saaz (Czech Republic)	30 g	6 day(s)	4.5 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale S-04	Ale	Dry	7 g	---
US West Coast	Ale	Dry	10 g	Gozdawa

## Notes

- Właśnie zrobiłem. U mnie gest. pocz. wyszła ok. 17 blg, a więc trochę więcej niż wskazuje program.  
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