

# The Caveman Sam II

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- Gravity **15.4 BLG**
- ABV **6.5 %**
- IBU **40**
- SRM **38**
- Style **Foreign Extra Stout**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **22 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **26.4 liter(s)**

## Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **21 liter(s)**
- Total mash volume **28 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pilzneński	6 kg (85.7%)	80 %	4
Grain	Fawcett - Pszeniczny Czekoladowy	0.5 kg (7.1%)	73 %	1001
Grain	Czekoladowy żytni	0.5 kg (7.1%)	75 %	650

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Magnum	40 g	40 min	12.1 %

## Yeasts

Name	Type	Form	Amount	Laboratory
FM13 Irlandzkie Ciemności	Ale	Liquid	2000 ml	Fermentum Mobile