

# Wszystko i nic

- Gravity **15 BLG**
- ABV **6.2 %**
- IBU **33**
- SRM **40.8**
- Style **Foreign Extra Stout**

## Batch size

- Expected quantity of finished beer **30 liter(s)**
- Trub loss **5 %**
- Size with trub loss **31.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **38 liter(s)**

## Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **30.4 liter(s)**
- Total mash volume **39.1 liter(s)**

## Fermentables

| Type  | Name                             | Amount          | Yield | EBC  |
|-------|----------------------------------|-----------------|-------|------|
| Grain | Pilzneński                       | 2.6 kg (29.9%)  | 81 %  | 4    |
| Grain | Płatki owsiane                   | 1.3 kg (14.9%)  | 85 %  | 3    |
| Grain | Monachijski                      | 1 kg (11.5%)    | 80 %  | 16   |
| Grain | Strzegom Wiedeński               | 0.95 kg (10.9%) | 79 %  | 10   |
| Grain | Jęczmień palony (lub coś innego) | 0.7 kg (8%)     | 55 %  | 985  |
| Grain | Strzegom Karmel 600              | 0.6 kg (6.9%)   | 68 %  | 601  |
| Grain | Żytni                            | 0.6 kg (6.9%)   | 85 %  | 8    |
| Grain | Weyermann - Carapils             | 0.55 kg (6.3%)  | 78 %  | 4    |
| Grain | Strzegom Barwiący                | 0.2 kg (2.3%)   | 68 %  | 1300 |
| Grain | Weyermann - Acidulated Malt      | 0.1 kg (1.1%)   | 80 %  | 6    |
| Grain | Płatki pszeniczne                | 0.1 kg (1.1%)   | 85 %  | 3    |

## Hops

| Use for | Name    | Amount | Time   | Alpha acid |
|---------|---------|--------|--------|------------|
| Boil    | Perle   | 30 g   | 60 min | 7 %        |
| Boil    | lunga   | 5 g    | 60 min | 11.5 %     |
| Boil    | Marynka | 25 g   | 60 min | 8.8 %      |

## Notes

- Receptura mająca na celu pozbycie się resztek (stosunkowo stare, zleżałe słody). Chmieli (+5g każdego) i słodów (+50g każdego) całe paczki zużyć  
*Nov 9, 2017, 3:09 AM*