Ciemne whisky

- Gravity **16.8 BLG**
- ABV **7.1 %**
- IBU **37**
- SRM **35.6**
- Style **Foreign Extra Stout**

Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **5 %**
- Size with trub loss **26.3 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **31.7 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **26.4 liter(s)**
- Total mash volume **35.2 liter(s)**

Steps

- Temp **62 C**, Time **40 min**
- Temp **72 C**, Time **40 min**
- Temp **78 C**, Time **0 min**

Mash step by step

- Heat up **26.4 liter(s)** of strike water to **69C**
- Add grains
- Keep mash **40 min** at **62C**
- Keep mash **40 min** at **72C**
- Keep mash **0 min** at **78C**
- Sparge using **14.1 liter(s)** of **76C** water or to achieve **31.7 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pale Ale	5 kg *(56.8%)*	79 %	6
Grain	Słód CHÂTEAU PEATED	3 kg *(34.1%)*	80 %	4
Grain	Strzegom - Jęczmień palony	0.5 kg *(5.7%)*	55 %	985
Grain	Strzegom Barwiący	0.3 kg *(3.4%)*	68 %	1300

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	lunga	45 g	60 min	11 %

Recipe has been printed via **BREWNESS.com** - a complex online solution for homebrewers to track brewing process easily.