torfowe przedszkole v2

- Gravity **20.7 BLG**
- ABV **9.2 %**
- IBU **---**
- SRM **37**
- Style **Foreign Extra Stout**

Batch size

- Expected quantity of finished beer **22 liter(s)**
- Trub loss **8 %**
- Size with trub loss **24.9 liter(s)**
- Boil time **60 min**
- Evaporation rate **12 %/h**
- Boil size **30.8 liter(s)**

Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **28.5 liter(s)**
- Total mash volume **38 liter(s)**

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Casle Malting Whisky Nature	3 kg *(31.6%)*	85 %	4
Grain	Viking Pale Ale malt	2.7 kg *(28.4%)*	80 %	5
Grain	Weyermann - Carapils	0.6 kg *(6.3%)*	78 %	4
Grain	Strzegom Pilzneński	1.5 kg *(15.8%)*	80 %	4
Grain	Special B Malt	0.5 kg *(5.3%)*	65.2 %	315
Grain	Płatki owsiane	0.4 kg *(4.2%)*	85 %	3
Grain	Fawcett - Pszeniczny Czekoladowy	0.3 kg *(3.2%)*	73 %	1001
Grain	Carafa II	0.3 kg *(3.2%)*	70 %	812
Grain	Jęczmień palony	0.2 kg *(2.1%)*	55 %	985

Notes

- carafa 2 special
  30 g płatków debowych - macerowane w laphroig 10yo - 14 dni maceracji, 14 dni na cichą.
  Sep 1, 2018, 10:20 AM

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