

# fajne

- Gravity **18.7 BLG**
- ABV **8.1 %**
- IBU **33**
- SRM **37.4**
- Style **Foreign Extra Stout**

## Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **5 %**
- Size with trub loss **27.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **33 liter(s)**

## Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **2 liter(s) / kg**
- Mash size **21.5 liter(s)**
- Total mash volume **32.3 liter(s)**

## Steps

- Temp **62 C**, Time **60 min**

## Mash step by step

- Heat up **21.5 liter(s)** of strike water to **72.5C**
- Add grains
- Keep mash **60 min** at **62C**
- Sparge using **22.3 liter(s)** of **76C** water or to achieve **33 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Weyermann - Pale Ale Malt	6 kg (55.8%)	85 %	7
Grain	Monachijski	1.5 kg (14%)	80 %	16
Grain	Słód owsiany Fawcett	1 kg (9.3%)	61 %	5
Grain	Carahell	0.2 kg (1.9%)	77 %	26
Grain	weyermann Roasted Barley	0.7 kg (6.5%)	55 %	1200
Grain	Oats, Flaked	0.8 kg (7.4%)	80 %	2
Grain	Special B Castle	0.3 kg (2.8%)	70 %	350
Grain	Biscuit Malt	0.25 kg (2.3%)	79 %	45

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Warrior	30 g	60 min	15.5 %
Boil	Fuggles	30 g	5 min	4.5 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Wyeast - British Ale	Ale	Liquid	250 ml	Wyeast Labs