

Książyc w nowiu

- Gravity **15 BLG**
- ABV **6.2 %**
- IBU **25**
- SRM **34.8**
- Style **Foreign Extra Stout**

Batch size

- Expected quantity of finished beer **24 liter(s)**
- Trub loss **4 %**
- Size with trub loss **25 liter(s)**
- Boil time **70 min**
- Evaporation rate **10 %/h**
- Boil size **30.6 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **22.8 liter(s)**
- Total mash volume **30.4 liter(s)**

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Briess - Pale Ale Malt	3 kg (39.5%)	80 %	7
Grain	Briess - Rye Malt	3 kg (39.5%)	80 %	7
Grain	Cararye	0.5 kg (6.6%)	73 %	115
Grain	Weyermann - Chocolate Rye	0.25 kg (3.3%)	20 %	650
Grain	Jęczmień palony	0.3 kg (3.9%)	55 %	985
Grain	Briess - Black Malt	0.3 kg (3.9%)	55 %	985
Grain	Rye, Flaked	0.25 kg (3.3%)	78.3 %	4

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	30 g	60 min	10 %
Boil	Lublin (Lubelski)	20 g	1 min	4 %

Yeasts

Name	Type	Form	Amount	Laboratory
Safale S-04	Ale	Dry	12 g	Safale